

NATURAL DYES

palette of colours

Description:

The purpose of adding colour to foods is to restore colour lost during food processing or give colour to products deprived of it. 100% natural vegetable and fruit powders perfectly replace them and provide intense and durable colour as well as add exceptional taste and aroma (depending on the amount used). These products are the perfect solution for producers who want to care for the high quality of their products and informed consumers who wish to eat healthily. What we offer includes products from various technologies, which allows you to adjust them to a given recipe and customer requirements.

Key advantages:

- 100% natural
- intense flavour and fragrance without additional aromas
- microbiologically stable
- a wide range of colours
- do not contain preservatives
- easy to store
- suitable for both dry and wet processing

Use:

- ready meals
- breakfast cereals
- food supplements
- desserts
- instant products
- confectionery products
- ice cream
- snacks
- bakery products
- drinks
- dairy products
- baby food

Products offer:

Beetroot	Tomato	Cherry	Blackcurrant
Carrot	Spinach	Cranberry	Blueberry
Broccoli	Strawberry	Chokeberry	Raspberry
Kale	Black lilac	Orange	



Available fractions:



DO YOU WANT TO KNOW THE DETAILS?

Do you need any products not included on the list?

Get in touch with our team!