



Application Solutions for Bakery Products

Consumers today are clearly in favour of food products with natural colouring. With over 60 years of experience, extensive know-how and state-of-the-art technology, Sensient Food Colors creates innovative colouring formulations to make your product look distinctively unique. In order to assist the decision making process of which Sensient colouring solution to choose for your application, we have made a selection of products suitable for baked goods.

Sensient's natural colouring solutions are applicable to all kinds of baked products, such as cookies, cakes, biscuits or wafers. They withstand high processing temperatures and provide a wide range of colour shades which are available either as natural colours or as natural ingredients with flavouring and colouring properties, depending on your specific requirements. Often powdered product formulations are preferred, however, liquid preparations of each product are also offered.



Technical Parameters

Typical Ingredients

Flour, starch, sugar, fat products, milk, egg products, water, raising agents and salt depending on the specific recipe.

Regulatory Information

The statutory provisions for the use of food colouring are laid down in Annex II of Regulation (EC) No 1333/2008 on Food Additives; and ingredients with flavouring properties in Regulation (EC) No 1334/2008 on Flavourings; both of the

European Parliament and of the Council of 16th December 2008. The information provided in this document is not a legally binding assurance of the permissibility or suitability of our products in a specific application.

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Considerations

All recommended colour preparations are heat-stable.

Sensient bakery solutions are suitable for neutral pH systems.

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Sensient Food Colors

Your partner for natural colours



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Turmeric Root Extract* P-WS

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Curcumin* P-WS E 100

Carthamus Concentrate* P-WS

Lutein L-WS E 161b**

Carrot Extract* P-WS

Natural Carotene P-WS E 160a

Natural Carotene L-WS E 160a

β-Carotene P-WS E 160a

β-Carotene P-WS E 160a

β-Carotene L-WS E 160a

Annatto* DD P-WS E 160b

Paprika Extract P-WS

Paprika Extract L-WS

Red Carmine* P-WD E 120

Cu-Chlorophyllin* P-WS E 141

Fusion Hazelnut Brown* P-WS

Burnt Sugar* P-WS

Caramel* P-WS E 150d

Carbon Black* P-WD E 153



P-WS: Powder, water soluble, P-WD: Powder, water dispersible,
 L-WS: Liquid, water soluble, L-WD: Liquid, water dispersible, DD: Dedusted, AS: Acid stable
 * Liquids also available ** Powders also available

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For more detailed information please speak with your local Sensient contact.

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