



Application Solutions for Chocolate Decoration

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 chocolate decoration.

Sensient's natural colouring solutions offer a wide range of stable shades for chocolate or fat-based decoration. Coloured chocolate is widely used in and on chocolate based confectionery. Further applications are cake decoration, ice-cream coating and inclusion in dairy products. Chocolate is often coloured for use on seasonal occasions such as Christmas, Easter and Halloween. The products are available either as natural colours or as natural ingredients with flavouring and colouring properties, depending on your specific requirements. All formulations can easily be mixed into melted chocolate or fat base to achieve colour shades which are both bright and homogeneous.



Technical Parameters

Internal Test Matrix

Sugar, cocoa butter, whole milk powder, cream powder, whey product, lactose, buttermilk powder, lecithin, salt, flavour.

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.

March/2011

Considerations

Oil soluble or oil dispersible formats are available for chocolate applications.

Further shades can be created by blending single products in the chocolate base.

Sensient Colors Europe GmbH

Geesthachter Straße 103
21502 Geesthacht, Germany

Meet us on our website: www.sensient-fce.com

Tel. +49 4152 8000-0

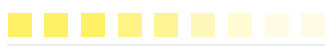
Fax +49 4152 54 79

sfc-eu@sensient.com


Sensient Food Colors
Your partner for natural colours




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Turmeric Root Extract L-OS




Lutein L-OS E 161b




Carrot Extract L-OS




beta-Carotene L-OS E 160a



Paprika Extract L-OS



**Beetroot Juice L-OD +
Paprika Extract L-OS**



**Carmine L-OD E 120 +
Paprika Extract L-OS**



Carmine L-OD E 120




Beetroot Juice L-OD




Carmine Blue P-WD E 120




NatBlue P-WD E 163



Cu-Chlorophyll L-OS E 141



Fusion Mint Green L-OS



**Cu-Chlorophyll L-OS E 141 +
Lutein L-OS E 161b**

L-OS: Liquid, oil soluble,
L-OD: Liquid, oil dispersible,
P-WD: Powder, water dispersible

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



Sensient Colors Europe GmbH
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21502 Geesthacht, Germany
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