



Application Solutions for Jelly Sweets

Consumers today are clearly in favour of natural colouring in food products. 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 simplify the decision which Sensient colouring solution to use in your application, we made a selection of products especially suitable for jelly sweets.

Brilliant natural shades can be achieved to support fruity or exotic flavours. Single and multi colour solutions are possible.

Considerations

- For foamed jellies, high performance formulations are needed due to oxidation risks.
- Colour shade and intensity of anthocyanins depend on the pH of the base. In acidic environment anthocyanins colour brightly red.



Technical Parameters

Ingredients

Glucose syrup, sugar, water, gelatine, citric acid, adjust to pH 3 or given pH.

(This internal test matrix is used only when the original base is not available.)

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 Flavour-

ings; 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



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Sensient Food Colors
Your partner for natural colours



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Turmeric Root Extract L-WS

Carthamus Concentrate L-WS

Curcumin L-WD E 100

Fusion Carrot L-WS

Lutein L-WS E 161b

Natural Carotene L-WS E 160a

B-Carotene L-WS E 160a

Paprika Extract L-WS

Carmine Acid L-WS E 120

Carmine L-WS E-120

Black Carrot Juice Concentrate L-WS

Black Carrot Concentrate L-WS

Vertex L-WS

Cu-Chlorophyll L-WS E 141

Cu-Chlorophyllin AS L-WS E 141

Fusion Hazelnut Brown L-WS

Burnt Sugar L-WS

Caramel L-WS E 150c

Carbon Black L-WD E 153

L-WS: Liquid, water soluble,
L-WD: Liquid, water dispersible, Powders also possible.
AS: Acid stable

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

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