



Application Solutions for Sugar 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 sugar decoration.

Sensient's range of natural colouring solutions provides a diversity of bright and stable shades. Our product formulations are suitable for many types of sugar decoration, for example sugar pastes, icings, glazes, crumbles or fillings which are applied to fine bakery wares, edible ices or confectionery. Solutions with low migrating properties also exist for multi-coloured decoration. They 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. Formulations are available in liquid and powder form for convenient application.



Technical Parameters

Internal Test Matrix

Sugar, sucrose syrup, water, vegetable fat, stabilizers, skimmed milk powder, preservatives, emulsifiers, starch, titanium dioxide, glycerine, 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

A low free water content has a stabilising effect on the colour shade.

Sensient sugar decoration solutions are suitable for neutral pH systems.

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Sensient Food Colors
Your partner for natural colours



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Carthamus Concentrate L-WS

Lutein L-WS E 161b

Fusion Carrot L-WS

Natural Carotene L-WS E 160a

β-Carotene L-WS E 160a

Paprika Extract L-WS

Beetroot Juice L-WS

Carmine L-WS E 120

Carmine P-WD E 120

Carmine Blue P-WD E 120

NatBlue P-WD E 163

Vertex L-WS

Cu-Chlorophyllin AS L-WS E 141

Burnt Sugar L-WS

Fusion Hazelnut Brown L-WS

Caramel L-WS E 150c

Carbon Black L-WD E 153

Titanium Dioxide L-WD E 171

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L-WS: Liquid, water soluble, L-WD: Liquid, water dispersible, P-WD: Powder, water dispersible, AS: Acid stable

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



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