



## Application Solutions for Yoghurt / Fruit Preparations

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 of which Sensient colouring solution to use in your application, we have made a selection of products especially suitable for dairy applications.

Sensient's Colouring Solutions apply to yoghurt, probiotics, soy based products and drink preparations with different pH and fat levels. There are different colouring concepts possible for yoghurt: Sensient's Colouring Solutions are usually added after fermentation via fruit preparation or flavouring systems. The addition before fermentation is possible as well, for certain colours the process parameters might need adjustment. Multi layer systems can be achieved with non migrating colour solutions.

### Technical Parameters

Yoghurt 3.5% fat, pH 4.2 or specific customer base.  
Fruit preparation pH 3.5 or specific customer base.

### 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

- Testing is required in order to detect potential interaction with other ingredients such as flavours, hydrocolloids, minerals ect.
- In very acidic fruit preparations, acid stable formulations are necessary.



### Sensient Colors Europe GmbH

Geesthachter Straße 103  
21502 Geesthacht, Germany

Meet us on our website: [www.sensient-fce.com](http://www.sensient-fce.com)

Tel. +49 4152 8000-0

Fax +49 4152 54 79

[sfc-eu@sensient.com](mailto:sfc-eu@sensient.com)

## Sensient Food Colors

Your partner for natural colours



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	<b>Carthamus Concentrate L-WS</b>		<b>Curcumin L-WD E 100</b>		<b>Turmeric Root Extract L-WS</b>
	<b>Fusion Carrot L-WS</b>		<b>Natural Carotene L-WS E 160a</b>		<b>Natural Carotene L-WS E 160a</b>
	<b>B-Carotene L-WS E 160a</b>		<b>B-Carotene L-WS E 160a</b>		<b>Natural Orange L-WS</b>
	<b>Paprika Extract L-WS</b>		<b>Carotene Red L-WD E 160a</b>		<b>Strawberry Red L-WS</b>
	<b>Carmine L-WD E 120</b>		<b>Carmine L-WS E 120</b>		<b>Carmine AS L-WS E 120</b>
	<b>Black Carrot Juice Concentrate L-WS</b>		<b>Black Carrot Concentrate L-WS</b>		<b>Pink-Antho L-WS E 163</b>
	<b>Cu-Chlorophyllin AS L-WS E 141</b>		<b>Fusion Hazelnut Brown L-WS</b>		<b>Burnt Sugar L-WS</b>

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

**\*The dosages for fruit preparations are generally higher than indicated on this sheet and will depend on the proportion of fruit preparation in the yoghurt.**

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

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