

> SOLUTIONS FOR BAKERY

Trust the specialist in natural colorants for bakery

BioColor can provide the value-added color ingredients you are looking for. Whether your products are breads, donuts, cookies or fillings, the whole color wheel is available for you.

We recommend powder products for doughs and liquid for fillings. Depending upon end-use, we have water and oil soluble options, as well as dispersibles. Give your products a warm appearance with our color ingredients and make them look as good as they taste.

*LOOKS COLORFULLY GOOD,
TASTES GOOD*

Just tell us what you need! Our R&D professionals will give you a complete and unique customer support in your products' development.

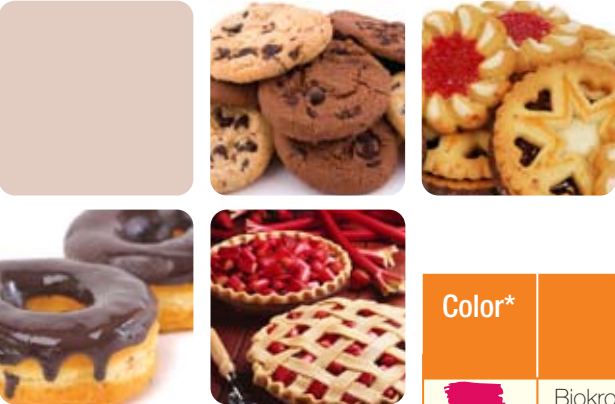


A division of:

South Pole
BIOGROUP

> SOLUTIONS FOR BAKERY

Some examples of our catalog products



| Color* | Product | Solubility | Physical Form | Typical Usage Level (g/ kg) | Stability | | | Certification | | Legislation | | Application |
|--------|------------------------|------------|---------------|-----------------------------|-----------|----|-----|---------------|-------|-------------|----|-------------|
| | | | | | Light | T° | pH | Kosher | Halal | FDA | EC | |
| | Biokrom Red QC 101 | WS | L | 0.2 - 1.0 | E | E | >4 | - | - | ✓ | ✓ | |
| | Biokrom Red QC 201 | WS | P | 0.05 - 0.5 | E | E | >4 | - | - | ✓ | ✓ | |
| | Biokrom Red Oil QC 401 | OS | L | 0.5 - 3.0 | E | E | All | - | - | ✓ | ✓ | |
| | Biokrom Red QC 601 | WD | L | 0.2 - 1.0 | E | E | All | - | - | ✓ | ✓ | |
| | Biokrom Red Oil QC 801 | OD | L | 0.2 - 1.0 | E | E | All | - | - | ✓ | ✓ | |
| | Vegared QB 201 | WS | P | 0.1 - 3.0 | F | F | All | ✓ | ✓ | ✓ | ✓ | |
| | Exakrom Red QE 401 | WS | P | 0.5 - 1.5 | G | G | <4 | ✓ | ✓ | ✓ | ✓ | |
| | Carokrom QT 101 | WS | L | 0.1 - 0.5 | F | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Carokrom QT 201 | WS | P | 0.2 - 1.5 | F | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Carokrom QT 501 | WD | P | 0.1 - 0.5 | G | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Carokrom QT 601 | OD | L | 0.02 - 0.3 | G | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Betakrom QR 601 | WD | P | 0.2 - 1.5 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Betakrom Oil QR 701 | OD | L | 0.1 - 0.5 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Betakrom QR 801 | WS | L | 0.2 - 1.0 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Bixakrom QN 201 | WS | P | 0.05 - 0.5 | E | E | >4 | ✓ | ✓ | ✓ | ✓ | |
| | Bixakrom Oil QN 501 | OS | L | 0.2 - 1.0 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Bixakrom QN 701 | WS | L | 0.1 - 1.0 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Bixakrom Oil QN 901 | OD | L | 0.1 - 0.5 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Capsakrom Oil QP 701 | OS | L | 0.1 - 1.0 | G | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Caramel QK 201 | WS | L | 0.2 - 5.0 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Caramel QK 301 | WS | P | 0.2 - 3.0 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Caramel Oil QK 401 | OS | L | 0.5 - 5.0 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Chocolate QS 1001 | WS | L | 0.2 - 5.0 | E | E | All | - | - | ✓ | ✓ | |
| | Vegagreen QU 101 | WS | L | 0.2 - 1.0 | G | G | >4 | ✓ | ✓ | - | ✓ | |
| | Vegagreen QU 301 | WS | P | 0.2 - 2.0 | G | G | >4 | ✓ | ✓ | - | ✓ | |
| | Vegagreen Oil QU 601 | OS | L | 0.2 - 1.0 | G | G | All | ✓ | ✓ | - | ✓ | |
| | Vegablue QG 101 | WS | L | 2.0 - 4.0 | E | E | All | ✓ | ✓ | - | - | |
| | Vegablue Oil QG 301 | OS | L | 0.2 - 1.0 | E | E | All | ✓ | ✓ | - | - | |
| | White QD 101 | WD | L | 0.5 - 3.0 | E | E | All | - | - | ✓ | ✓ | |
| | Black QV 101 | WD | L | 0.2 - 2.0 | E | E | All | ✓ | ✓ | - | ✓ | |
| | Black Oil QV 201 | OD | L | 0.2 - 2.0 | E | E | All | ✓ | ✓ | - | ✓ | |

| Legend | |
|--------|---------------------|
| E | = Excellent |
| G | = Good |
| F | = Fair |
| WS | = Water soluble |
| OS | = Oil soluble |
| WD | = Water dispersible |
| OD | = Oil dispersible |
| L | = Liquid |
| P | = Powder |

| Applications | |
|--------------|------------------------------|
| | Breads, cookies, cakes, etc. |
| | Cookie Filling |

*These colors are the result of applying the product in a white base matrix at the typical usage level. Always remember to verify local legislation regarding restrictions in the use of these colorants.