

> SOLUTIONS FOR DAIRY

Boost the attractiveness of your dairy products with our natural color ingredients.

Make a smart choice and rely in BioColor's solutions to catch your customer's attention, and succeed in your market niche. BioColor natural formulas are highly concentrated, resulting in low dosage levels with no effect on texture or flavor. Tell us your dosage preference, and we will develop the products according to your specific needs.

CONVENIENT
HEAT AND LIGHT STABLE
EXCELLENT SHELF LIFE



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

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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 - 0.2	E	E	>4	-	-	✓	✓	
	Biokrom Red QC 301	WS	L	0.5 - 2.0	E	E	<4	-	-	✓	✓	
	Biokrom Red QC 601	WD	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Novared QM 101	WS	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Vegared QB 201	WS	P	1.0 - 2.0	F	F	All	✓	✓	✓	✓	
	Carokrom QT 101	WS	L	0.1 - 0.4	F	E	All	✓	✓	✓	✓	
	Carokrom QT 201	WS	P	0.2 - 1.0	F	E	All	✓	✓	✓	✓	
	Vegasan QH 201	WS	L	0.2 - 1.0	E	E	All	✓	✓	-	-	
	Betakrom QR 801	WS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Betakrom QR 601	WD	P	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Bixakrom QN 101	WS	L	0.1 - 1.0	E	E	>4	✓	✓	✓	✓	
	Bixakrom QN 201	WS	P	0.05 - 0.5	E	E	>4	✓	✓	✓	✓	
	Bixakrom QN 801	WS	L	0.1 - 1.0	E	E	<4	✓	✓	✓	✓	
	Vegagreen Plus QU 201	WS	L	0.2 - 1.0	G	G	<4	✓	✓	-	✓	
	Vegagreen QU 101	WS	L	0.2 - 1.0	G	G	>4	✓	✓	-	✓	
	Vegagreen QU 301	WS	P	0.2 - 1.0	G	G	>4	✓	✓	-	✓	
	Vegablue QG 101	WS	L	0.2 - 1.0	E	E	All	✓	✓	-	-	
	Caramel QK 101	WS	L	0.2 - 3.0	E	E	All	✓	✓	✓	✓	
	Caramel QK 201	WS	L	0.2 - 5.0	E	E	All	✓	✓	✓	✓	
	Chocolate QS 1001	WS	L	0.2 - 5.0	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	✓	✓	-	✓	

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

Applications	
	Yogurts
	Flavored milk
	Cheese (natural and process)
	Desserts

*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.