

> SOLUTIONS FOR DRY MIXES

**Looking for innovative great mixes to meet your customers' demands?**

In dry mixes, customers look for a high flavor profile, great color and perfect texture; therefore, colors can be used as a visual cue for quality, to induce the perception of flavor and to meet consumers' expectations. BioColor has the experience to guide you in to naturally coloring your dry food mixes, such as powder beverages and gelatins, soups, cereal-based baby foods, baked goods or desserts. If you want to replace artificials, then come and ask the expert. Try our replacements for synthetic yellows, reds, among others. We have the perfect cost-effective solutions for your needs!

*ATTRACTIVE AND VIBRANT COLORS*

*EASY-TO-HANDLE IN POWDER FORM*

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:



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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 201	WS	P	0.05 - 0.5	E	E	>4	-	-	✓	✓	
	Biokrom Red QC 701	WD	P	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Novared QM 201	WS	P	0.5 - 2.0	E	E	All	-	-	✓	✓	
	Vegared QB 201	WS	P	1.0 - 3.0	F	F	All	✓	✓	✓	✓	
	Exakrom QE 101	WS	P	0.5 - 2.0	G	G	< 4	-	-	✓	✓	
	Novakrom QE 301	WS	P	1.0 - 3.0	G	F	< 4	✓	✓	✓	✓	
	Exakrom Red QE 401	WS	P	0.5 - 2.0	G	G	< 4	✓	✓	✓	✓	
	Biokrom Orange QA 201	WS	P	0.2 - 1.0	E	E	< 4	-	-	✓	✓	
	Carokrom QT 201	WS	P	0.2 - 1.0	F	E	All	✓	✓	✓	✓	
	Carokrom QT 501	WD	P	0.1 - 0.5	G	E	All	✓	✓	✓	✓	
	Vegasan QH 101	WS	P	0.2 - 0.8	E	E	All	✓	✓	-	-	
	Betakrom QR 601	WD	P	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Bixakrom QN 201	WS	P	0.05 - 0.5	E	E	>4	✓	✓	✓	✓	
	Vegagreen QU 301	WS	P	0.2 - 0.8	G	G	>4	✓	✓	-	✓	
	Vegagreen Plus QU 401	WS	P	0.4 - 1.5	G	G	<4	✓	✓	-	✓	
	Vegablue QG 201	WS	P	0.2 - 1.0	E	E	All	✓	✓	-	-	
	Caramel QK 301	WS	P	0.2 - 5.0	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	
	Powder beverages and jellies
	Desserts
	Cereal-based baby food
	Soups

\*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.