

› SOLUTIONS FOR FATS AND OILS

**Do you want to reduce costs while maintaining the quality of your margarine?**

BioColor has developed Carotene Plus, by far the most cost-effective product for coloring margarine. Carotene Plus is a cutting-edge product that provides a homogenous and stable color to your margarine! Its oil soluble nature makes it easy-to-handle and versatile to be added in any stage of the process. It causes no streaks nor paper stains.

We also offer annatto and turmeric dispersions optimized to give superior emulsion capabilities, beating the existing alternatives of the market. Additionally, we have solutions for oils and many oil based products.

NATURAL

EASY-TO -HANDLE

COST-EFFECTIVE

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

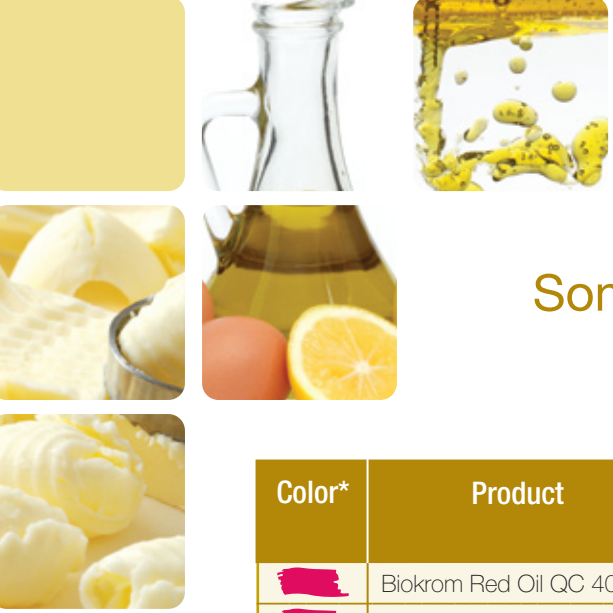


A division of:



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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 Oil QC 401	OS	L	0.5 - 3.0	E	E	All	-	-	✓	✓	
	Biokrom Red Oil QC 801	OD	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Carokrom Oil QT 601	OD	L	0.1 - 0.5	G	E	All	✓	✓	✓	✓	
	Betakrom Oil QR 101	OS	L	0.1 - 0.3	E	E	All	✓	✓	✓	✓	
	Carotene Plus QS 1801	OS	L	0.2 - 0.6	G	E	All	✓	✓	✓	✓	
	Carotene Mix QS 3301	OD	L	0.05 - 0.2	G	E	All	✓	✓	✓	✓	
	Bixakrom Oil QN 501	OS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Bixakrom Oil QN 901	OD	L	0.1 - 0.5	E	E	All	✓	✓	✓	✓	
	Capsakrom Plus Oil QP 201	OS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Capsakrom Oil QP 301	OS	L	0.1 - 0.6	F	E	All	✓	✓	✓	✓	
	Capsakrom Pure Oil QP 401	OS	L	0.1 - 0.6	G	E	All	✓	✓	✓	✓	
	Vegagreen Oil QU 601	OS	L	0.1 - 0.6	G	G	All	✓	✓	-	✓	
	Vegagreen Oil QU 701	OS	L	0.2 - 1.0	G	G	All	✓	✓	-	✓	
	Vegablue Oil QG 301	OS	L	0.2 - 1.0	E	E	All	✓	✓	-	-	
	Caramel Oil QK 401	OS	L	0.5 - 10.0	E	E	All	✓	✓	✓	✓	
	White Oil QD 301	OD	L	0.5 - 3.0	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	
	Margarine
	Other fats and oils

\*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.