NATURAL DYES



The purpose of adding colour to foods is to restore colour lost during food processing or give colour to products deprived of it. 100% natural vegetable and fruit powders perfectly replace them and provide intense and durable colour as well as add exceptional taste and aroma (depending on the amount used). These products are the perfect solution for producers who want to care for the high quality of their products and informed consumers who wish to eat healthily. What we offer includes products from various technologies, which allows you to adjust them to a given recipe and customer requirements.



Description:

• 100% natural • intense flavour and fragrance without additional aromas • microbiologically stable • a wide range of colours • do not contain preservatives • easy to store • suitable for

both dry and wet processing

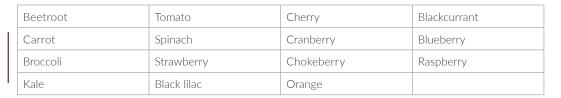
Use:

- readv meals
- desserts
- ice cream
- drinks

- breakfast cereals
- instant products
- snacks
- dairy products

- food supplements
- confectionery products
- bakery products
- baby food

Products offer:







Available fractions:









DO YOU WANT TO KNOW THE DETAILS? Do you need any products not included on the list? Get in touch with our team!







