

# KEEP IT NATURAL!



The addition of BioColor natural colors to dairy foods will enable you to maintain the natural ingredient statement, while adding the important functionality of color. BioColor natural formulas are very concentrated, resulting in low dosage levels with no effect on texture or flavor. They are also very stable to heat and light, and have an excellent shelf life stability. If desired, they can be mixed with flavors or incorporated into fruit preparations.

**Milk:** Chocolate QS is a natural chocolate-color for cocoa replacement in powder or ready-to-drink chocolate milk beverages. It improves the color while reducing the visual effect of cocoa sedimentation.



**Yogurt/Ice cream:** the whole color wheel is available for you. Kosher, Halal and Organic-Friendly formulas for all markets around the world.



**Fruit preps:** the best acid-stable color formulas.



These are only a few examples of the solutions we can provide. For further details regarding these or other BioColor natural colorants, please contact us or our agent in your country.

[www.spbiogroup.com](http://www.spbiogroup.com) or [www.biocolor-online.com](http://www.biocolor-online.com)