

› SOLUTIONS FOR BAKERY

April, 2009

Trust the specialist in natural colorants for bakery

BioColor can provide the value-added color ingredients you are looking for. Whether your products are breads, donuts, cookies or fillings, the whole color wheel is available for you.

We recommend powder products for doughs and liquid for fillings. Depending upon end-use, we have water and oil soluble options, as well as dispersibles. Give your products a warm appearance with our color ingredients and make them look as good as they taste.

*LOOKS COLORFULLY GOOD,
TASTES GOOD*

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

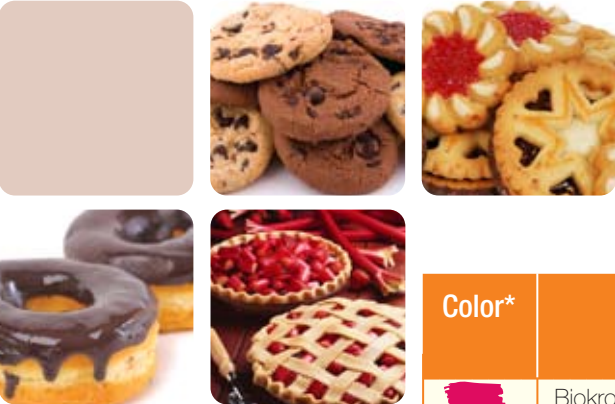


A division of:



> SOLUTIONS FOR BAKERY

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 - 0.5	E	E	>4	-	-	✓	✓	
	Biokrom Red Oil QC 401	OS	L	0.5 - 3.0	E	E	All	-	-	✓	✓	
	Biokrom Red QC 601	WD	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Biokrom Red Oil QC 801	OD	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Vegared QB 201	WS	P	0.1 - 3.0	F	F	All	✓	✓	✓	✓	
	Exakrom Red QE 401	WS	P	0.5 - 1.5	G	G	<4	✓	✓	✓	✓	
	Carokrom QT 101	WS	L	0.1 - 0.5	F	E	All	✓	✓	✓	✓	
	Carokrom QT 201	WS	P	0.2 - 1.5	F	E	All	✓	✓	✓	✓	
	Carokrom QT 501	WD	P	0.1 - 0.5	G	E	All	✓	✓	✓	✓	
	Carokrom QT 601	OD	L	0.02 - 0.3	G	E	All	✓	✓	✓	✓	
	Betakrom QR 601	WD	P	0.2 - 1.5	E	E	All	✓	✓	✓	✓	
	Betakrom Oil QR 701	OD	L	0.1 - 0.5	E	E	All	✓	✓	✓	✓	
	Betakrom QR 801	WS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Bixakrom QN 201	WS	P	0.05 - 0.5	E	E	>4	✓	✓	✓	✓	
	Bixakrom Oil QN 501	OS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Bixakrom QN 701	WS	L	0.1 - 1.0	E	E	All	✓	✓	✓	✓	
	Bixakrom Oil QN 901	OD	L	0.1 - 0.5	E	E	All	✓	✓	✓	✓	
	Capsakrom Oil QP 701	OS	L	0.1 - 1.0	G	E	All	✓	✓	✓	✓	
	Caramel QK 201	WS	L	0.2 - 5.0	E	E	All	✓	✓	✓	✓	
	Caramel QK 301	WS	P	0.2 - 3.0	E	E	All	✓	✓	✓	✓	
	Caramel Oil QK 401	OS	L	0.5 - 5.0	E	E	All	✓	✓	✓	✓	
	Chocolate QS 1001	WS	L	0.2 - 5.0	E	E	All	-	-	✓	✓	
	Vegagreen QU 101	WS	L	0.2 - 1.0	G	G	>4	✓	✓	-	✓	
	Vegagreen QU 301	WS	P	0.2 - 2.0	G	G	>4	✓	✓	-	✓	
	Vegagreen Oil QU 601	OS	L	0.2 - 1.0	G	G	All	✓	✓	-	✓	
	Vegablue QG 101	WS	L	2.0 - 4.0	E	E	All	✓	✓	-	-	
	Vegablue Oil QG 301	OS	L	0.2 - 1.0	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	✓	✓	-	✓	
	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	
	Breads, cookies, cakes, etc.
	Cookie Filling

*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.