

› SOLUTIONS FOR CANNED FRUIT

April, 2009

Just as from the Nature

Canned and processed versions are a convenient alternative for off-season intake of fruits and vegetables.

BioColor has great solutions to boost the appearance of canned fruits. For example, cocktail cherries are usually colored with artificial reds, which results in disastrous bleeding, staining of other fruits and doubtful safety features. But we have developed a unique process to naturally color cocktail cherries and marraschinos. Results are already in thousands of fruit cocktail cans all over the world!

Try our non-bleeding natural colorants. Products will not stain the other fruits or even the cocktail syrup. Ask for our solutions for other fruits and forget about bleeding problems!

NATURAL AND ATTRACTIVE

NON-BLEEDING COLORS

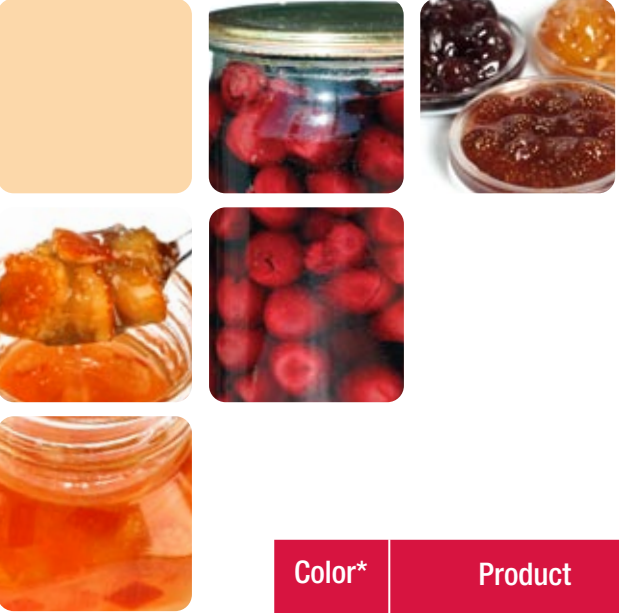
Just tell us what you need! Our R&D professionals will give you a complete and unique customer support in your products' development.



A division of:



> SOLUTIONS FOR CANNED FRUIT



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	-	-	✓	✓	
	Novared QM 101	WS	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Biokrom Orange QA 101	WS	L	0.2 - 1.0	E	E	< 4	-	-	✓	✓	
	Exakrom Red QE 401	WS	P	0.5 - 2.0	G	G	< 4	✓	✓	✓	✓	
	Exakrom QE 101	WS	P	0.2 - 1.0	G	G	<4	-	-	✓	✓	
	Carokrom QT 101	WS	L	0.1 - 0.5	F	E	All	✓	✓	✓	✓	
	Bixakrom QN 201	WS	P	0.05 - 0.5	E	E	>4	✓	✓	✓	✓	
	Bixakrom QN 701	WS	L	0.1 - 1.0	E	E	All	✓	✓	✓	✓	
	Betakrom QR 801	WS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Vegagreen QU 101	WS	L	0.2 - 1.0	G	G	>4	✓	✓	-	✓	
	Vegagreen QU 301	WS	P	0.2 - 1.0	G	G	>4	✓	✓	-	✓	
	Vegablue QG 101	WS	L	0.2 - 1.0	E	E	All	✓	✓	-	-	
	Caramel QK 201	WS	L	0.2 - 5.0	E	E	All	✓	✓	✓	✓	
	Black QV 101	WD	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	
	Cherries (cocktail, marraschino)
	Other fruit and vegetables

*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.