

» SOLUTIONS FOR MEAT PRODUCTS

April, 2009

Color and appearance of food are key drivers towards customers' buying decisions.

Improve the color stability of your paprika-based meat products, and experience the most cost-effective red-orange color for cooked or uncooked products. We have powder and liquid, oil soluble and also water-dispersible versions.

*NON-BLEEDING
EXTENDED SHELF LIFE*

Looking for non-bleeding colors for surimi based products?

BioColor also has solutions for seafood. With BioColor, you will achieve the most desirable color intensity, natural appearance and stability for your fish sticks. Color hue can easily change according to customer needs. Try our solutions for seafood, we are sure you will be surprised.

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 MEAT PRODUCTS



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 | 0.1 - 0.3 | E | E | >4 | - | - | ✓ | ✓ | |
| | Biokrom Red QC 601 | WD | L | 0.2 - 1.0 | E | E | All | - | - | ✓ | ✓ | |
| | Biokrom Red Oil QC 401 | OS | L | 0.5 - 10.0 | E | E | All | - | - | ✓ | ✓ | |
| | Biokrom Red Oil QC 801 | OD | L | 0.5 - 2.5 | E | E | All | - | - | ✓ | ✓ | |
| | Oxired QS 101 | WS | L | 0.5 - 1.5 | E | E | >4 | - | - | ✓ | ✓ | |
| | Vegared QB 101 | WS | L | 0.5- 2.0 | F | F | All | ✓ | ✓ | ✓ | ✓ | |
| | Vegared QB 201 | WS | P | 1.0 - 3.0 | F | F | All | ✓ | ✓ | ✓ | ✓ | |
| | Surimi QS 301 | OS | L | 10.0 - 25.0 | E | E | All | - | - | ✓ | ✓ | |
| | Durakrom QS 2301 | WS | P | 0.2 - 0.6 | E | E | >4 | - | - | ✓ | ✓ | |
| | Durakrom Oil QS 3001 | OS | L | 1.0 - 2.0 | E | E | All | - | - | ✓ | ✓ | |
| | Durakrom QS 3101 | WS | L | 1.5 - 3.0 | E | E | >4 | - | - | ✓ | ✓ | |
| | 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 | ✓ | ✓ | ✓ | ✓ | |
| | Salmon QS 201 | WS | L | 0.1 -0.5 | E | E | >4 | - | - | ✓ | ✓ | |
| | Bixakrom QN 101 | WS | L | 0.2 - 1.0 | E | E | >4 | ✓ | ✓ | ✓ | ✓ | |
| | Bixakrom QN 201 | WS | P | 0.1 - 0.5 | E | E | >4 | ✓ | ✓ | ✓ | ✓ | |
| | Bixakrom Oil QN 901 | OD | L | 0.1 - 0.3 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Caramel QK 201 | WS | L | 0.5 - 2.0 | E | E | All | ✓ | ✓ | ✓ | ✓ | |
| | Caramel QK 301 | WS | P | 0.2 - 1.0 | 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 | |
|--------------|---|
| | Cooked (cooked sausages, hams, etc.) |
| | Hamburgers |
| | Non-cooked (fresh sausages, salami, etc.) |
| | Surimi |
| | Salmon Products |

*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.