





Wide range of shades from Pink to Red with clean label options







#### **ANTHOCYANIN E163**

Anthocyanins are extracted from many fruits and vegetables and can provide a wide range of shades or colors in different applications. These water soluble pigments can be free form or acylated which can improve pigment stability and modify the shade. Careful blending of different anythocyanins can provide unique and interesting colors pH levels affects the color achieved. Anthocyanin is extracted from fruits and vegetables.



### **APPLICATIONS:**

Beverages, Preserves, Jams and Jellies, Confectioneries, Prepared Foods, Bakery.

# **SHADES:**

Pink to Red

## **FORMS AVAILABLE:**

Water soluble liquid & Water soluble powder

# **STABILITY CONDITIONS:**

pH Range	Heat	Light
2 - 5	Good	Good

Note:- The dosage will vary depending on the end applications.





୍ OUR BRANDS ା

FOOD COLORS













( IDACOL





