







Heat stable redbeet for your Carmine replacement needs





Red beet concentrate is extracted from selected fresh red beetroots. It is concentrated and pasteurized by physical means to obtain an intense standardized color. Betanin is its coloring component and due to the processes used, this unique red beet product is stable at higher temperatures and suitable for food applications.

APPLICATIONS:

Bakery, Dairy Products, Beverages, Meats and Confectioneries.

SHADES:

Red to Purple

PRODUCT FORMS AVAILABLE

Water Soluble Powder

STABILITY CONDITIONS:

| pH Range | Light | Heat |
|----------|-------|---|
| 3 - 8 | Good | Very Good (Compared with other red beet products) |

COMPETITION ADVANTAGES:

- Cerise has an improved stability to high temperatures
- Cerise may be promoted as an ingredient
- Cerise can be used across a large variety of applications

TYPICAL DOSAGE:

0.01% - 0.5%

STANDARD FORMAT:

25 kg bag in box

(Other formats available on request)

LABELLING RECOMMENDATIONS:

EU: 'colour: red beet', 'colour: E162'

US: Vegetable Juice (color)

OUR BRANDS











INDUSTRIAL COLORS











