



INNOVATING FOR YOU. WITH YOU.



RED BEEET

A central collage of various red-colored food items including a slice of red velvet cake, a chocolate chip cookie, a scoop of pink ice cream, a red jelly mold, a red drink with raspberries and mint, and a red muffin. Small red cubes are scattered around the items.

Amazing natural Pink to Red shades
for a wide range of applications



RED BEET E162

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 the coloring component and although not usually stable to high temperatures, ROHA offers a good heat stable red beet option which can be used as a carmine replacer in meats.

APPLICATIONS:

Yogurts, Confectioneries, Dairy, Ice Creams and Frozen Desserts, Fruit Preparations, Meat & Meat alternative, Prepared Foods.

SHADES:

Pink to Red

FORMS AVAILABLE:

Water soluble liquid & Water soluble powder

STABILITY CONDITIONS:

pH Range	Heat	Light
5 - 8	Moderate	Moderate

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

OUR BRANDS

FOOD COLORS



DRIED INGREDIENTS



INDUSTRIAL COLORS



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