





TURMERIC INGREDIENTS OR E100



Turmeric is a flowering plant of the ginger family, Zingiberaceae, the roots of which are used in cooking. The plant is rhizomatous, herbaceous, perennial, and is native to the Indian subcontinent and Southeast Asia. It requires temperatures between 20 and 30°C (68 and 86°F) and a considerable amount of annual rainfall to thrive. Curcumin pigment is obtained by solvent extraction of dried rhizomes of Curcuma Longa L. (Turmeric) of Indian origin. Curcumin is crystallised dried and powdered to achieve purity. Turmeric can be produced in a variety of forms including water soluble and dispersible powders or liquids and can be highly concentrated when required.

APPLICATIONS:



Hard Boiled Candies, Marshmellows, Pickles, Gravies, Sauces And Soups, Ice Creams and Yogurts, Fruit Preparations, Baked Goods, Extruded Products, Spices, Meats and Dry Blends.

SHADES:

Yellow

FORMS AVAILABLE:

Product Name	Form	Dosage
Natracol Bright Yellow	Liquid, Water Soluble	0.2 - 2 g/kg
Natracol Curcumin 10%	Powder, Water Soluble	0.02 - 0.5 g/kg
Natracol Curcumin 5%	Powder, Water Soluble	0.04 - 0.7 g/kg
Futurals Pro Bright Yellow	Liquid, Water Soluble	0.2 - 2 g/kg



pH Range	Heat	Light
2 - 7	Good	Moderate

*Moderate light stability can be obtained with an encapsulated turmeric product such as Natracol Bright Yellow.



OUR BRANDS

FOOD COLORS









DRIED INGREDIENTS



INDUSTRIAL COLORS





