



INNOVATING FOR YOU. WITH YOU.

A collage of various black-colored food items including ice cream cones, burgers, lollipops, and Oreo cookies, arranged around the central text.

CARBON BLACK

Imparting a Black color shade to food applications
with the status of a natural color



CARBON BLACK E153

As the name suggests, Carbo Vegetabilis (or Carbon Black) is made from fine particles of carbonized vegetable material. The finer the particles, the higher the power of coloring. Its most common application form is a water dispersible suspension (paste). Possible shades range from grey to black, depending while offering excellent pH, light and heat stability.

APPLICATIONS:

Hard Boiled Candies, Jellies, Ice Creams, Cookies, Breads.

SHADES:

Grey to Black 

FORMS AVAILABLE:

| Product Name | Form | Dosage |
|---------------------------|-----------------------|----------------|
| Natracol Carbon Black PWD | Powder, Water Soluble | 0.1 - 0.5 g/kg |
| Natracol Carbon Black 15% | Liquid, Water Soluble | 0.1 - 0.5 g/kg |
| Natracol Carbon Black 8% | Liquid, Water Soluble | 1 - 3 g/kg |

STABILITY CONDITIONS:

| pH Range | Heat | Light |
|----------|-----------|-----------|
| 3-8 | Excellent | Excellent |



OUR BRANDS



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