



INNOVATING FOR YOU. WITH YOU.

A collage of various red beet products including a slice of red velvet cake, a chocolate chip cookie, a scoop of pink ice cream, a raspberry drink, a jelly mold, and a muffin, all set against a red background with floating beet powder cubes.

RED BEET

An excellent Carmine replacer



RED BEET INGREDIENTS OR 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 unique heat stable red beet option which can be used as a carmine replacer across multiple applications.

APPLICATIONS:

Yogurts, Confectioneries, Dairy, Ice Creams and Frozen Desserts, Fruit Preparations, Meats, Prepared Foods.

SHADES:

Pink to Red

FORMS AVAILABLE:

Product Name	Form	Dosage
Futurals Pro Fuschsia	Liquid, Water Soluble	1 - 5 g/kg
Natracol Cerise	Powder, Water Soluble	0.2 - 2 g/kg

STABILITY CONDITIONS:

pH Range	Heat	Light
3 - 8	Moderate	Moderate

OUR BRANDS



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