



White makes *bright*

Opacifiers from natural sources have multiple benefits.



The materials do not require nano labeling as per EU Regulation 1169/2011 on the provision of food information to consumers.



Whitening effect

- Good coverage on panned products
- Use as undercoat to achieve bright final color shades
- Excellent heat stability in panning syrups
- Cost efficient

No nano-material concerns

Our solutions are not nano material according to the EU definition in Regulation No 2015/2283 and the French Environmental code R523-12.

Powder

- Long shelf life and ambient storage
- Easy to pre-disperse in water or panning syrup
- Highly concentrated

Suitable for sweet applications where TiO2 is used






Dragees



Icing sugar*



Hard candy**

CapColors® White 300 WSS-P		FruitMax® White 900 WSP	
Source	Calcium carbonate	Rice starch	
Benefits of source materials	 <ul style="list-style-type: none">• Color additive (E170)• No impact on mouth feel• Suitable for more product applications	 <ul style="list-style-type: none">• Food ingredient commonly used as an opacifier, texturizer and stabilizer• Particularly stable with anthocyanins• Excellent for panned products	
Strength	93 – 97%	100%	
Shelf-life / storage	365 days / 4 – 30°C / 39 – 86°F	730 days/ 4 – 30°C / 39 – 86°F	
Labeling (example)	EU: Color: Calcium carbonate, Color: E 170	EU: rice starch***	
	US: calcium carbonate (color), colored with calcium carbonate, color added	US: rice starch***	
Dietary status	Kosher, halal, vegetarian	Kosher, halal, vegetarian	

* Calcium carbonate only ** Calcium carbonate only. Reduced acid or no acid recommended *** Rice starch is a food ingredient