

Spirulina concentrate* specially developed for hard candy, FruitMax® Blue 1506 WS

*Patent pending

Robust hue for hard candy

Spirulina concentrate* specially developed for hard candy, FruitMax® Blue 1506 WS has mulitiple benefits.



Heat resistant to prevent color degradation and spots



Suitable for sugar and sugarfree hard candy and lozenges



Natural alternative to Brilliant Blue / FD&C Blue1

Versatile for boiled sweets

Various blue to greenish-blue hues can be obtained in boiled sweets depending on type of sugar used and the amount of acid applied.

Improved heat resistance

Delivers even coloration despite high temperature. Standard spirulina formulations often start to degrade when production temperatures reach 110°C /230°F, Color is often added at approx. 130° C /266°F.



Sugar-free
FruitMax® Blue 1506 WS



Standard liquid spirulina added at 130°C / 266°F



Sugar-based









Well-suited for blends

This liquid formulation blends easily to match flavors like mint, herbal, as well as fruity greens and dark berries.

| FruitMax® Blue 1506 WS | | |
|---------------------------|--|----|
| GIN | 718907 | \$ |
| Format | Water soluble liquid | |
| Shelf-life | 274 days | |
| | 4 - 8°C / 39 - 46°F | |
| Labeling | EU: "Spirulina concentrate" | |
| | US: "Spirulina extract (color)" or "colored with spirulina extract" or "color added" | |
| | Codex: "Spirulina extract" | |
| | China: "Spirulina liquid" | |
| Dietary status | Kosher & Halal certified, vegetarian, palm oil free | |

^{*}Patent pending

Looking for spirulina solutions for other confectionery applications?

We have a range of spirulina products with unique attributes for specific















Looking for other colors from natural sources for hard candy?

We have a complete range of colors to match your product's flavor profile.





Contact us regarding your project. With our full product range and expertise in blends and production processes, we can help you achieve your color goals.

