

The widest range of oil soluble colors from natural sources

Address clean label trends with our Coloring Foods for fat-based products.

Cost efficient

- · Minimal settling of the bulk product
- Fast and easy dispersion in your application
- · Easy to blend into additional shades
- Ambient storage
- 12 months shelf life

Non-migrating colors

Ideal for bi-layered fat-based products

Flavor neutral

Does not affect the flavor of the final product







Match your flavor profile



Introducing the most popular oil soluble colors

Minimally processed colors:















Natural colors:

Vegex® Turmeric OS 10 Vegex® NC 10 OS **CulinaColor™** Orange 251 OS

CC-0SS-102

C-3000-OS

ColorFruit® Black 900 WSP

Labelling and compliance for FruitMax® range of oil soluble colors

- · No e-number labelling required in EU
- In compliance with NATCOL's code of practice for the classification, manufacturing, use and labelling of coloring foods
- · Meet kosher, halal and vegetarian requirements
- Long time stability at elevated storage and processing temperatures for most colors

