

Snacking starts at first sight

Increasingly, consumers seek new, bold experiences with snacking. Colors from nature are a treat for the eyes.

Over the last few years, we have seen a boom in new innovations inspired by regional cuisines and flavors driving the growth in the snacking category. Based on recent surveys*, there has been a double-digit growth of over 40% compound annual growth rate (CAGR) in the popularity of Southeast Asian and Mediterranean flavors showcased in snacks. This exciting growth in choice and variety has driven a need for other shades of seasonings to match the flavors, beyond the most popular orange and yellow.

With the rising focus on healthy snacking, consumers globally prioritize natural ingredients. Over one-third* believe reducing non-healthy ingredients or using natural alternatives is key. Colors from natural sources address these demands effectively.

2 in 3

to trying new global cuisines".

^{*} Source: Innova Top 10 Trends on Snacking, 2024



Turmeric









Nature identical

beta-carotene





Paprika













Green leaf plant

I-Colors® Yellow 902 WSS-P **Turmeric**

CulinaColor™ Orange 251 OS

I-Colors® Red 122 WSP Black carrot

FruitMax® **Brown 1200 0S** Caramelized sugar BC-3000-0S

Nature identical beta-carotene

I-Colors® Red 125 WSP Sweet potato

FruitMax® Pink 1100 0S Red Beet



C-3000-OS-Paste Green leaf plant

Our best-selling product, CulinaColor™ Orange 251 OS benefits include:

- · Bright orange shade
- · Natural alternative to the artificial color, sunset yellow
- · Minimal off-taste
- · Excellent light & heat stability

Interested?

Give us a call or check out our website for more inspiration.



