



NATURAL FOOD COLOURS

The 'yellow fat' sector is a vibrant and diverse market that has developed a vast range of products and brands, competing to offer health, taste and price options.



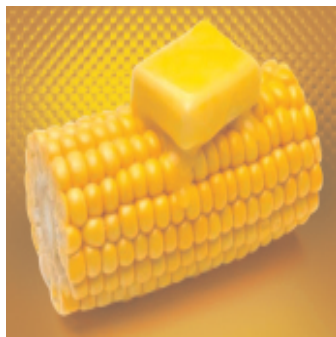
In such circumstances the colour is an essential part of the brand. ROHA has developed a range of colour systems especially designed for this industry.

The colour systems are designed to deliver vibrant, stable, oil soluble colours that spread evenly through the fat base.

All diluent oils used are highly refined to ensure that minor oil components that can have a dramatic impact in the

final application (e.g. colour streaking, pre-mix foaming and fat separation) are avoided.

The range of colours is under pinned and supported by the Roha Applications team to ensure that the correct formulation is recommended.



Pigment	Features
Carotene	Natural and beta-carotene based formulations standardised for strength in vegetable oil. Formulations with additional stability are available for specific applications and storage conditions
Annatto	High grade dispersions of annatto are available for applications requiring a more orange shade in the final fat
Turmeric / Annatto blends	Pre-blended dispersions of annatto and turmeric (curcumin) which are standardised to meet customer's strength and shade requirements. A bespoke ratio of the pigment can be fixed for specific customer brands to ensure that the final shade is both consistent and unique.