



Natural Colours

Natural & brilliant
beverage and food colours

Broad colour spectrum with
highest stability

Colour application
know-how

Customised colour solutions

WE BRING IDEAS TO LIFE.

Döhler Natural Colours –

For products that stand out

It is generally the appealing colour that contributes significantly to product attractiveness and which is often decisive in the consumer's purchasing decision. In addition to the colour selection, **the naturalness of a product's ingredients is also becoming increasingly important**. Therefore, Döhler offers a comprehensive spectrum of shining and natural colours for beverage and food applications which are guaranteed to meet the eye. The portfolio includes colouring vegetable and fruit concentrates, natural colours as well as different colour and cloud emulsions in standardised high quality with outstanding sensory properties and optimum stability in the end product.

Our know-how in formulations of modern beverage bases, emulsions and fruit preparations provides us with expertise in how colours behave and how they need to be formulated for beverages and dairy products with the highest stability and sensory properties. This is why we can produce natural colour formulations that are tailored to your applications.

Colouring Concentrates

Colouring concentrates are ingredients processed **from fruits and vegetables with colouring properties**. The declaration in food and beverages is free of E-numbers and allows **clean labeling**. Our vertical integration into fruit and vegetable **cultivation**, decades of experience in company-own state-of-the-art **processing** and worldwide sourcing grant us preferential access to natural fruit and vegetable ingredients, such as colouring concentrates.

Natural Colours

Natural colours are derived **from natural sources** and are characterised by a selective colour enrichment process. Our company-own fruit and vegetable processing and worldwide sourcing with long-term partnerships provides us with **security of supply** of natural colour extracts. Thanks to many years of **application knowledge**, we manufacture natural colours with the highest possible stability and tailor-made colour solutions based on customer requirements.

Colour Emulsions

In a colour emulsion, oil-soluble colours such as carotenoids, which are originally water-insoluble, are dissolved in an oily phase and dispersed in water through the use of appropriate emulsifiers. Colour emulsions can contain **natural and nature-identical colours** with corresponding declaration. Our pronounced expertise in **emulsion formulation technology** is an important success factor for outstanding turbid and crystal clear colour emulsions.

Cloud Emulsions

To achieve a white appearance in an initially colour-free product, cloud emulsions can be used. The white perception (turbidity) of a beverage is the result of small oil droplets homogeneously dispersed in an aqueous solution. Through our **long-term know-how in emulsion technology**, Döhler can provide **stable and standardised cloud emulsions** ideal for different beverage and food applications. Moreover the combination of cloud emulsions and colouring concentrates or natural colours allows the creation of turbid colours.

Colour Innovations

Döhler's **in-depth product and market understanding** provides the advantage of foreseeing new market needs and steering product developments in the proper directions. Therefore, the specialists of Döhler find **new technologies and raw materials to obtain innovative colours** and application methods.

Tailor-made Colour Solutions

In addition to our standard colour portfolio, Döhler can offer customer-specific colour solutions. Thanks to our wide-ranging and extensive base of **formulation and application expertise**, we are able to develop natural colour formulations, which are **ideal for customer recipes** and corresponding requirements.



	Source	Appearance	Application	
	Anthocyanins	<ul style="list-style-type: none"> Black carrot Purple sweet potato Grape 	Clear	Non-alcoholic beverages Alcoholic beverages Dairy & ice cream Confectionery
	Betanin	<ul style="list-style-type: none"> Beetroot 	Clear	Confectionery Dairy & ice cream
Red Passion				
	Carotenoids	<ul style="list-style-type: none"> Natural and nature-identical carotenoids 	Turbid Clear	Non-alcoholic beverages Alcoholic beverages Dairy & ice cream Confectionery
	Anthocyanins Safflower	<ul style="list-style-type: none"> Black carrot & carthamus 	Clear	Non-alcoholic beverages Alcoholic beverages Confectionery Dairy & ice cream
Orange Delight				
	Carotenoids	<ul style="list-style-type: none"> Natural and nature-identical carotenoids 	Turbid Clear	Non-alcoholic beverages Alcoholic beverages Confectionery Dairy & ice cream
	Curcumin	<ul style="list-style-type: none"> Turmeric 	Turbid	Non-alcoholic beverages Alcoholic beverages Dairy & ice cream Confectionery
	Safflower	<ul style="list-style-type: none"> Carthamus 	Clear	Non-alcoholic beverages Alcoholic beverages Confectionery Dairy & ice cream
Yellow Brightness				
	Chlorophylls	<ul style="list-style-type: none"> Various 	Clear Turbid	Non-alcoholic beverages Confectionery Dairy & ice cream
Green Freshness				
	Spirulina	<ul style="list-style-type: none"> Spirulina 	Clear	Confectionery Dairy & ice cream
Blue Breeze				
	Various	<ul style="list-style-type: none"> Apple & black carrot Malt Caramel 	Clear	Non-alcoholic beverages Alcoholic beverages Confectionery Dairy & ice cream
Brown Indulgence				
	Cloud Emulsions	<ul style="list-style-type: none"> Various 	Turbid	Non-alcoholic beverages Alcoholic beverages Confectionery
White Cloudiness				
	Carbon	<ul style="list-style-type: none"> Vegetable carbon 	Turbid	Confectionery Dairy & ice cream
Black Elegance				

About Döhler

Döhler (www.doehler.com) is a global producer, marketer and provider of technology-based natural ingredients, ingredient systems and integrated solutions for the food and beverage industry. Döhler's integrated approach and the broad product portfolio are the optimal basis for innovative and safe food & beverage applications. The product portfolio ranges from flavours, colours, health & nutrition ingredients, cereal ingredients, dairy ingredients, speciality ingredients, fruit & vegetable ingredients to ingredient systems.

Headquartered in Darmstadt/Germany Döhler has 23 production sites, 48 sales offices and application centres as well as sales activities in over 130 countries. More than 3,500 dedicated employees provide our customers with fully integrated food & beverage solutions from concept to realisation.

"WE BRING IDEAS TO LIFE." briefly describes Döhler's holistic and strategic approach to innovation. This comprises market intelligence, trend monitoring, the development of innovative products and product applications, advice on food safety and microbiology, food law as well as Sensory & Consumer Science.



Enjoy Multi-Sensory Experiences

see
smell
taste
feel



DÖHLER GMBH
Riedstr. 7-9 · 64295 Darmstadt
Germany
Phone +49 6151 306-0
Fax +49 6151 306-278

www.doehler.com
colours@doehler.com
facebook.com/doehlergroup
twitter.com/doehlergroup