



## Food Catalogue



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# TABLE OF CONTENTS

Colours of natural origin or identical to natural	Pages 1 - 8
High concentrate food colours	Pages 9 - 11
Food colour-lakes	Pages 12 - 13
Food colours	Pages 14 - 17
FDA certified for foodstuff soluble colours and colour-lakes	Page 18
Inorganic colours	Page 19
Paste colours	Page 20
Flavours	Page 21

## COLOURS OF NATURAL ORIGIN OR IDENTICAL TO NATURAL

In order of colours:

yellow · orange · red · green · brown · black

E-100		<b>CURCUMINE</b>	
		<p><b>Active matter:</b> Curcumine <b>Total pure colouring:</b> 90% determined by spectrophotometric absorption at 426 nm. of an ethanol solution. <b>Description:</b> Curcumine is obtained from the curcuma oleoresin. It is an orange yellow colour with crystalline appearance. It provides a greenish yellow colour. <b>Recommended dose:</b> 1-3 gr. per 100 kilos of finished product.</p>	
E-100		<b>CURCUMINE WS POWDER 2122</b>	
		<p><b>Active matter:</b> Curcumine <b>Total pure colouring:</b> 1% in curcumine. <b>Description:</b> Extract of the Curcuma Longa rhizomes ground on a maltodextrine base. It provides a greenish yellow colour. <b>Recommended dose:</b> 1 gr. per kilo of finished product.</p>	
E-100		<b>CURCUMINE HYDROSOLUBLE 918</b>	
		<p><b>Active matter:</b> Curcumine <b>Total pure colouring:</b> 8% determined by spectrophotometric absorption at maximum near 430 nm. of an ethanol solution. This preparation contains Polysorbate 80 as diluent. <b>Description:</b> Liquid product that provides a greenish yellow colouring. <b>Recommended dose:</b> 5-15 gr. per 100 kilos of finished product.</p>	
E-100		<b>CURCUMINE HYDROSOLUBLE 806</b>	
		<p><b>Active matter:</b> Curcumine <b>Total pure colouring:</b> 2% determined by spectrophotometric absorption at maximum near 430 nm. of an ethanol solution. This preparation contains Polysorbate 80 as diluent. <b>Description:</b> Liquid product that provides a greenish yellow colouring. <b>Recommended dose:</b> 20-60 gr. per 100 kilos of finished product.</p>	
E-101		<b>RIBOFLAVIN YELLOW</b>	
		<p><b>Active matter:</b> Lactoflavin - Riboflavin - Vitamin B2 <b>Total pure colouring:</b> 98% <b>Description:</b> Yellow powdered colour with a slightly bitter taste. It is slightly soluble in water and almost insoluble in alcohol. It provides a colouring which varies from greenish yellow to egg yellow depending on the dose. <b>Recommended dose:</b> 0.01-0.1 gr. per kilo of finished product.</p>	
E-101		<b>RIBOFLAVIN 5-PHOSPHATE</b>	
		<p><b>Active matter:</b> Riboflavin 5-Phosphate <b>Total pure colouring:</b> 75-79% <b>Description:</b> Practically odourless yellow orange powder. It is soluble in water and slightly soluble in alcohol. <b>Recommended dose:</b> 0.01-0.1 gr. per kilo of finished product.</p>	














# COLOURS OF NATURAL ORIGIN OR IDENTICAL TO NATURAL

In order of colours:

yellow · orange · red · green · brown · black

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E-161b		<b>LUTEIN OIL SOLUBLE 2909</b> <b>Active matter:</b> Lutein (Xantophyll) <b>Total pure colouring:</b> 4% <b>Description:</b> Plant extract with colouring properties based on natural extracts of the marigold flower ( <i>tagetes erecta</i> ) and refined vegetable oil. <b>Recommended dose:</b> 0.1-0.3 gr. per kilo of finished product.	
E-161b		<b>LUTEIN HYDROSOLUBLE 1379</b> <b>Active matter:</b> Lutein (Xantophyll) <b>Total pure colouring:</b> 1% <b>Description:</b> Plant extract with colouring properties based on natural extracts of the marigold flower ( <i>tagetes erecta</i> ). This preparation contains Polysorbate 80 as diluent. <b>Recommended dose:</b> 0.5-1.5 gr. per kilo of finished product.	
E-160a		<b>CAROTENE PS 300</b> <b>Active matter:</b> Mixture of natural carotenes, mainly $\beta$ -carotene, extracted from the palm fruit. <b>Total pure colouring:</b> The content in carotenes (expressed as $\beta$ -carotene) is 3%. <b>Description:</b> Powdered product, water dispersible. Carotene atomized on maltodextrine. This product contains tocopherol and ascorbic acid. <b>Recommended dose:</b> 10-60 gr. per 100 kilos of finished product, depending on the desired final tone.	
E-160a		<b>CAROTENE LIPOSOLUBLE 500</b> <b>Active matter:</b> Mixture of natural carotenes, mainly $\beta$ -carotene, extracted from the palm fruit. <b>Total pure colouring:</b> (expressed as $\beta$ -carotene) 5%. <b>Description:</b> Liquid product, oilsoluble. Carotene Liposoluble 500 is a carotene dilution in vegetable oil. This product contains tocopherol. <b>Recommended dose:</b> From 5 to 40 gr. per 100 kilos of finished product, depending on the desired final tone.	
		<b>ANNATO</b> Colours of the carotenoid group. They provide an orange colour with egg yellow overtones.	
E-160b		<b>NORBIXINE 811</b> <b>Active matter:</b> Norbixine <b>Total pure colouring:</b> 14-16% <b>Description:</b> It is the main colouring matter from the alkaline aqueous extracts of the bixine. <b>Recommended dose:</b> 4 to 10 gr. per 100 kilos of finished product.	
E-160b		<b>NORBIXINE 815</b> <b>Active matter:</b> Norbixine <b>Total pure colouring:</b> 24-27% <b>Description:</b> It is the main colouring matter from the alkaline aqueous extracts of the bixine. <b>Recommended dose:</b> 2 to 6 gr. per 100 kilos of finished product	










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## COLOURS OF NATURAL ORIGIN OR IDENTICAL TO NATURAL

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E-160b		<b>ANNATO HYDROSOLUBLE</b>	
		<b>Active matter:</b> Norbixine <b>Total pure colouring:</b> 6% <b>Recommended dose:</b> 10-25 gr. per 100 kilos of finished product.	
E-160b		<b>ANNATO LIQUID 847</b>	
		<b>Active matter:</b> Norbixine <b>Total pure colouring:</b> 3% <b>Recommended dose:</b> 20-50 ml. per 100 kilos of finished product.	
E-160b		<b>NORBIXINE ENCAPSULATED A2</b>	
		<b>Active matter:</b> Norbixine <b>Total pure colouring:</b> 15% <b>Description:</b> Water-soluble Norbixine powder obtained from spray dried alkaline solution of hydrolysed bixin on potato maltodextrine. <b>Recommended dose:</b> 3-10 gr. per 100 kilos of finished product.	
E-160b		<b>ANNATO LIPOSOLUBLE 2132</b>	
		<b>Active matter:</b> Bixin <b>Approximate bixin content:</b> 4% <b>Description:</b> Edible oil dispersion of the carotenoids extracted from annatto seeds. This product is available in liquid form and is soluble in oils and fats. <b>Recommended dose:</b> 15-25 gr. per 100 kilos of finished product.	
E-160d		<b>LYCOPENE LIPOSOLUBLE 100</b>	
		<b>Active matter:</b> Lycopene <b>Approximate lycopene content:</b> 1% <b>Description:</b> Oil soluble liquid based on natural extracts of the tomato. <b>Recommended dose:</b> 0.1-1 gr. per kilo of finished product, depending on the desired final tone.	
















# COLOURS OF NATURAL ORIGIN OR IDENTICAL TO NATURAL

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		<b>CARMINE OF COCHINEAL</b> Red colours made from the dried bodies of the females of the Coccus Cacti insect. They are available in powder or liquid form.	
E-120		<b>CARMINE OF COCHINEAL P 618</b> <b>Active matter:</b> Carminic Acid <b>Total pure colouring:</b> 50% <b>Description:</b> Sodium salt of the hydrated aluminium chelate of the carminic acid. Water-soluble. <b>Recommended dose:</b> 5-10 gr. per 100 kilos of finished product.	
E-120		<b>CARMINE OF COCHINEAL P 620</b> <b>Active matter:</b> Carminic Acid <b>Total pure colouring:</b> 21% <b>Description:</b> Water-soluble colour made starting from the one above. <b>Recommended dose:</b> 12-24 gr. per 100 kilos of finished product.	
E-120		<b>CARMINE OF COCHINEAL YELLOW</b> <b>Active matter:</b> Carminic Acid <b>Total pure colouring:</b> 50% <b>Description:</b> Depending on the product pH it provides different colours, orange for acid products and red for neutral products. A varied range of reds may be achieved by mixing it with Carmine of Cochineal PA 584. <b>Recommended dose:</b> 5-10 gr. per 100 kilos of finished product.	
E-120		<b>CARMINE OF COCHINEAL PA 584</b> <b>Active matter:</b> Carminic Acid <b>Total pure colouring:</b> 50% <b>Description:</b> Colour stable in acidic medium. Its colour is kept with products of different pH. <b>Recommended dose:</b> 5-10 gr. per 100 kilos of finished product.	
E-120		<b>CARMINE OF COCHINEAL PA 583</b> <b>Active matter:</b> Carminic Acid <b>Total pure colouring:</b> 20% <b>Description:</b> Colour stable in acidic medium. Its colour is kept with products of different pH. <b>Recommended dose:</b> 15-30 gr. per 100 kilos of finished product.	
E-120		<b>CARMINE OF COCHINEAL LIQUID 567</b> <b>Active matter:</b> Carminic Acid <b>Total pure colouring:</b> 2% <b>Description:</b> Ammoniacal solution of the carminic acid aluminium lake, available in liquid form. <b>Recommended dose:</b> 125-250 ml. per 100 kilos of finished product.	















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## COLOURS OF NATURAL ORIGIN OR IDENTICAL TO NATURAL

In order of colours:

yellow · orange · red · green · brown · black

E-120		<b>CARMINE OF COCHINEAL LIQUID 571</b>	
		<p><b>Active matter:</b> Carminic Acid <b>Total pure colouring:</b> 4% <b>Description:</b> Alkaline solution of the carminic acid aluminium lake, available in liquid form. <b>Recommended dose:</b> 60-125 ml. per 100 kilos of finished product.</p>	
E-120		<b>CARMINE OF COCHINEAL LC 223</b>	
		<p><b>Active matter:</b> Aluminium lake of Carminic Acid <b>Total pure colouring:</b> 50% <b>Description:</b> Powdered colour soluble in basic and acidic mediums, disperses in fats. <b>Recommended dose:</b> 5-10 gr. per 100 kilos of finished product.</p>	
E-120		<b>CARMINE OF COCHINEAL LC 364</b>	
		<p><b>Active matter:</b> Aluminium lake of Carminic Acid <b>Total pure colouring:</b> 50% <b>Description:</b> Water insoluble powdered colour, disperses in fats. Due to its high performance, it is the most appropriate product for applications where water cannot be added. <b>Recommended dose:</b> 5-10 gr. per 100 kilos of finished product.</p>	
E-162		<b>BEETROOT RED POWDER 752</b>	
		<p><b>Active matter:</b> Beetroot red-Betanine <b>Total pure colouring:</b> 0.6% <b>Description:</b> Aqueous extract of the red beetroot on a maltodextrine support. It is a water-soluble powdered colour wich provides a reddish violet colour. <b>Recommended dose:</b> 200-300 gr. per 100 kilos of finished product.</p>	
E-163		<b>ENOCYANINE POWDER 9114</b>	
		<p><b>Active matter:</b> Anthocyanis <b>Total pure colouring:</b> 4% <b>Description:</b> Powdered colour of the anthocyanis group obtained by spray drying and granulating a concentrated aqueous extract of black grape. <b>Recommended dose:</b> 50-100 gr. per 100 kilos of finished product.</p>	
E-163		<b>ANTHOCYANINS PURPLE CARROT 9138</b>	
		<p><b>Active matter:</b> Anthocyanins <b>Description:</b> Extract of purple carrot on a maltodextrine support. <b>Recommended dose:</b> 200-500 gr. per 100 kilos of finished product.</p>	
E-163		<b>ELDERBERRY ANTHOCYANINS POWDER 9126</b>	
		<p><b>Active matter:</b> Anthocyanins <b>Description:</b> Dark red powder obtained by spray drying concentrated elderberry extract. This product is standarised to a same value of colour by using maltodextrine.</p>	













# COLOURS OF NATURAL ORIGIN OR IDENTICAL TO NATURAL

In order of colours:

yellow · orange · red · green · brown · black

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E-140		<b>CHLOROPHYLLIN SODIUM MAGNESIC</b>	
		<p><b>Active matter:</b> Chlorophyllin <b>Total pure colouring:</b> 95% <b>Description:</b> Powdered colour obtained from chlorophyll. It is water-soluble. <b>Recommended dose:</b> 10-20 mgs. por kilo de producto acabado.</p>	
E-140		<b>CHLOROPHYLLIN MS 624</b>	
		<p><b>Active matter:</b> Chlorophyllin <b>Total pure colouring:</b> 25% <b>Description:</b> Water-soluble colour, made starting from the one above. <b>Recommended dose:</b> 40-80 mg. per kilo of finished product.</p>	
E-140		<b>CHLOROPHYLLIN MS LIQUID 565</b>	
		<p><b>Active matter:</b> Chlorophyllin <b>Total pure colouring:</b> 4% <b>Description:</b> Aqueous solution of sodium magnesian chlorophyllin in basic medium, available as a dark green liquid. <b>Recommended dose:</b> 250 ml. per kilo of finished product.</p>	
E-140		<b>CHLOROPHYLL OIL SOLUBLE 10%</b>	
		<p><b>Active matter:</b> Chlorophyll <b>Total pure colouring:</b> 10% <b>Description:</b> It is the characteristic green pigment of plants, standardised with vegetable oil. Dark green viscous liquid. Soluble in fats. <b>Recommended dose:</b> 0.05-0.15 grs. per kilo of finished product.</p>	
E-141		<b>CHLOROPHYLLIN SODIUM COPPER</b>	
		<p><b>Active matter:</b> Cupric chlorophyllin complex <b>Total pure colouring:</b> 95% <b>Description:</b> Powdered colour obtained from chlorophyll. It is water-soluble and slightly soluble in ethanol. <b>Recommended dose:</b> 10 mg. per kilo of finished product.</p>	
E-141		<b>CHLOROPHYLLIN CS 922</b>	
		<p><b>Active matter:</b> Cupric chlorophyllin complex <b>Total pure colouring:</b> 25% <b>Description:</b> Water-soluble colour, slightly soluble in alcohol, made starting from the one before. <b>Recommended dose:</b> 40 mg. per kilo of finished product.</p>	





## COLOURS OF NATURAL ORIGIN OR IDENTICAL TO NATURAL

In order of colours:

yellow · orange · red · green · brown · black

E-141		<b>CHLOROPHYLLIN CS LIQUID 934</b>	
		<p><b>Active matter:</b> Cupric chlorophyllin complex <b>Total pure colouring:</b> 4% <b>Description:</b> Aqueous solution of copper chlorophyllin in basic medium, available as a dark green liquid. <b>Recommended dose:</b> 0.25 ml. per kilo of finished product.</p>	
E-141		<b>CHLOROPHYLL COPPER, OIL SOLUBLE</b>	
		<p><b>Active matter:</b> Cupric chlorophyllin complex <b>Total pure colouring:</b> 15% <b>Description:</b> Cupric chlorophyll soluble in fats, standardised with vegetable oil. It is available as a dark green viscous liquid. <b>Recommended dose:</b> 3-8 gr. per 100 kilos of finished product.</p>	
E-150a		<b>CARAMEL INSTANT 516</b>	
		<p><b>Active matter:</b> Caramel <b>Total pure colouring:</b> 65% <b>Description:</b> Caramel Instant 516 is created by the controlled heating of carbohydrates and spray dried over a maltodextrine support. It contains 1% of sodium aluminium silicate (E-554) as anti-caking agent. Appropriate for products in which a soft yellow shade is desirable. <b>Recommended dose:</b> 0.5-10 gr. per kilo of finished product.</p>	
E-150c		<b>CARAMEL INSTANT 735</b>	
		<p><b>Active matter:</b> Caramel <b>Description:</b> Colour created by the controlled heating of carbohydrates. <b>Recommended dose:</b> 0.2-4 gr. per kilo of finished product (depending on the desired intensity of the colour).</p>	
E-150d		<b>CARAMEL INSTANT 822</b>	
		<p><b>Active matter:</b> Caramel <b>Total pure colouring:</b> 100% (Units E.B.C. approx. 86.500) <b>Description:</b> Dark brown powder obtained from the controlled heating of corn and wheat carbohydrates with the ammonium sulphite method. Water-soluble <b>Recommended dose:</b> 0.1-2 gr. per kilo of finished product.</p>	
E-150d		<b>CARAMEL LIQUID 823</b>	
		<p><b>Active matter:</b> Caramel <b>Total pure colouring:</b> 100% (Units E.B.C. approx. 46.500) <b>Description:</b> Dark brown liquid obtained from the controlled heating of corn and wheat carbohydrates with the ammonium sulphite method. Provides a caramel brown colour. Water-soluble. <b>Recommended dose:</b> 1 gr. per kilo of finished product.</p>	





## COLOURS OF NATURAL ORIGIN OR IDENTICAL TO NATURAL

In order of colours:

yellow · orange · red · green · brown · black

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- E-153  **CARBON VEGETABLE 1679** 
- Active matter:** Medicinal charcoal  
**Total pure colouring:** 95%  
**Description:** Fine black powder made from charcoal.  
It acts through dispersion and is added directly to the product, or a pre-dispersion can be made. Not soluble in water or fats. Available in 7.5 kg packages.  
**Recommended dose:** 1 gr. per kilo of finished product.
- E-153  **CARBON VEGETABLE PASTE 8289** 
- Active matter:** Medicinal charcoal  
**Total pure colouring:** 15%  
**Description:** Black paste made from Carbon Vegetable 1679. It is not soluble in water or fats. It acts through dispersion and is added directly to the product.  
**Recommended dose:** 6 gr. per kilo of finished product.



## HIGH CONCENTRATE FOOD COLOURS



### Description

High concentrate food colours are unitary artificial colourings in their most concentrated form. They are used to colour food products, the colouring being dissolved, usually in water, prior to use.

On pages 14 to 17 of this catalogue we will show you a varied range of standard mixtures of the unitary colourings.

C.I. 19140 E-102		TARTRAZINE	
C.I. 47005 E-104		QUINOLINE YELLOW	
C.I. 15985 E-110		ORANGE	
C.I. 14720 E-122		AZORUBIN	
C.I. 16185 E-123		AMARANTH	
C.I. 16255 E-124		SCARLET 4R	
C.I. 45430 E-127		ERYTHROSINE	
C.I. 16035 E-129		RED 129	
C.I. 42051 E-131		PATENT BLUE V	
C.I. 73015 E-132		INDIGOTINE BLUE	
C.I. 42090 E-133		BRILLIANT BLUE FCF	
C.I. 44090 E-142		GREEN S	
C.I. 28440 E-151		BRILLIANT BLACK BN	
C.I. 20285 E-155		BROWN HT	

# HIGH CONCENTRATE FOOD COLOURS



## Instant colours

This colours, despite not being unitary, behave similarly and when dissolved, provide the final colour without the appearance beforehand of the different colours that make it up.

This is why they are recommended for powdered mixtures dissolved by the end consumer.

E-124      ■      INSTANT CHOCOLATE BROWN

E-102

E-132

E-110



E-124      ■      INSTANT BROWN 974

E-102

E-142



## Dispersed colours

Dispersed colours are products obtained by spray drying on glucose. These products are especially suitable for colouring powdered products as they will be basically the same colour as they will be once dissolved.

Pure colouring content is 5%.

Recommended dose varies from 0.3 to 0.7 gr. per liter of finished product.

E-102      ■      DISPERSED TARTRAZINE

E-102      ■      DISPERSED EGG EX YELLOW

E-110

E-110      ■      DISPERSED ORANGE

E-124      ■      DISPERSED SCARLET 4R

E-133      ■      DISPERSED BRILLIANT BLUE





## Granulated colours

Granulated colours are a new kind of water-soluble food colours. The main feature of these products is their granular form instead of the traditional powdered. Granulated products guarantee higher cleanliness and better handling.

E-102		TARTRAZINE GRANULAR	
E-104		QUINOLINE YELLOW GRANULAR	
E-110		ORANGE GRANULAR	
E-122		AZORUBIN GRANULAR	
E-124		SCARLET 4R GRANULAR	
E-129		RED 129 GRANULAR	
E-131		PATENT BLUE V GRANULAR	
E-132		INDIGOTINE BLUE GRANULAR	
E-133		BRILLIANT BLUE FCF GRANULAR	



## FOOD COLOUR-LAKES



### Description

Colour lakes are pigments developed from the corresponding soluble form of the food colouring. Technically speaking, colour-lakes are aluminium salts of the soluble colourings spread on alumina.













































### Uses

Colour-lakes have many possible applications on products which cannot be satisfactorily coloured with soluble colour solutions. As they are not water-soluble, there is less risk of the colour running to other parts of the same product. Colour lakes can be applied directly onto the mass to be worked, producing excellent red, orange, yellow, blue, green, etc. tones. They can be used to colour food coatings or fillings, hard sweets, candies, sugared almonds, chewing gum, plastic wrappings, printing inks, certain fatty substances,...





## FOOD COLOUR-LAKES

C.I. 19140:1	E-102		TARTRAZINE LAKE	
C.I. 19140:1	E-102		TARTRAZINE STRONG LAKE	
C.I. 47005:1	E-104		QUINOLINE YELLOW LAKE	
C.I. 19140:1	E-102		EGG YELLOW LAKE	
C.I. 15985:1	E-110			
C.I. 19140:1	E-102		EGG YELLOW AR LAKE	
C.I. 15985:1	E-110			
C.I. 16255:1	E-124			
C.I. 15985:1	E-110		ORANGE LAKE	
C.I. 15985:1	E-110		ORANGE STRONG LAKE	
C.I. 14720:1	E-122		CARMOISINE LAKE	
C.I. 16185:1	E-123		AMARANTH LAKE	
C.I. 16255:1	E-124		SCARLET 4R LAKE	
C.I. 16255:1	E-124		SCARLET 4R STRONG LAKE	
C.I. 45430:1	E-127		ERYTHROSINE LAKE	
C.I. 16035:1	E-129		RED 129 LAKE	
C.I. 42051:1	E-131		BLUE PATENT V LAKE	
C.I. 73015:1	E-132		INDIGO BLUE LAKE	
C.I. 42090:2	E-133		BRILLIANT BLUE FCF LAKE	
C.I. 28440:1	E-151		BRILLIANT BLACK BN LAKE	
C.I. 19140:1	E-102		BROWN AZ LAKE	
C.I. 14720:1	E-122			
C.I. 73015:1	E-132			
C.I. 19140:1	E-102		BROWN AL LAKE	
C.I. 16035:1	E-129			
C.I. 73015:1	E-132			
C.I. 47005:1	E-104		GREEN LAKE 1035	
C.I. 73015:1	E-132			
C.I. 19140:1	E-102		GREEN FC LAKE	
C.I. 42090:2	E-133			
C.I. 19140:1	E-102		GREEN LAKE 1223	
C.I. 44090:1	E-142			

# FOOD COLOURS

In order of colours:



















yellow · orange · red · green · brown · black

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## High concentrate food colours

The following list of products consists of standard mixtures developed from artificial concentrated colours.  
(Page 9).

E-102 E-110		EGG YELLOW HIGH CONC.	
E-102 E-110 E-124		EGG YELLOW AR HIGH CONC.	
E-102 E-124		BRIGHT ORANGE DC HIGH CONC.	
E-102 E-131		GREEN PF 85%	
E-102 E-133		PEPPERMINT GREEN FA	
E-102 E-132		GREEN MA 85%	
E-102 E-122 E-132		CHOCOLATE BROWN Z 85%	
E-102 E-124 E-132 E-110		CARAMEL BROWN S 84%	
E-102 E-110 E-124 E-151		9184 CARAMEL BROWN SOLID 84%	











































## FOOD COLOURS

In order of colours:  
yellow · orange · red · green · brown · black

### Food colours

































E-102		YELLOW T SUPER	
E-102		LEMON YELLOW T	
E-104		YELLOW QN EXTRA	
E-102		CREAM YELLOW FR	
E-110			
E-104		CREAM YELLOW Q 4888	
E-110			
E-102		EGG YELLOW EXTRA	
E-110			
E-102		EGG YELLOW HR	
E-110			
E-102		EGG YELLOW A SUPER	
E-110			
E-102		EGG YELLOW AR EXTRA	
E-110			
E-124			
E-104		EGG FAST YELLOW 9381	
E-110			
E-124			
E-110		ORANGE A-1 SUPER	
E-102		BRIGHT ORANGE EXTRA DC	
E-124			
E-124		BRIGHT RED 4R	
E-124		PONCEAU RED A	
E-124		BRIGHT RED EXTRA	
E-124		BRIGHT CLEAR RED S	
E-110			
E-122		STRAWBERRY RED EXTRA	
E-122		BRIGHT BENGALA ROSE 7185	
E-124			
E-122		PURPLE RED AZ	
E-132			

# FOOD COLOURS

In order of colours:

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E-102 E-131		PEPPERMINT FAST GREEN PF	
E-102 E-132		PEPPERMINT GREEN A	
E-102 E-133		PEPPERMINT GREEN FC	
E-104 E-142		PEPPERMINT GREEN QS	
E-102 E-151		OLIVE GREEN 57221	
E-102 E-151 E-142		PEPPERMINT GREEN IR	
E-104 E-102 E-151 E-131		FAST GREEN CL	
E-102 E-131		GREEN KI 5588	
E-104 E-131		FAST GREEN Q 349	
E-102 E-142		GREEN A 9384	
E-102 E-142		CLEAR GREEN A 12184	
E-110 E-131		DARK GREEN NV	
E-131		BLUE V EXTRA	
E-132		INDIGO BLUE EXTRA	
E-151 E-122		BLACKBERRY VIOLET HL	
E-124 E-102 E-132 E-110		COFFEE BROWN A 48102	



## FOOD COLOURS

In order of colours:  
yellow · orange · red · green · brown · black

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E-124 E-102 E-132 E-110		<b>BROWN 7678</b>	
E-102 E-122 E-132		<b>BROWN AZ</b>	
E-102 E-124 E-151		<b>COCOA FAST BROWN</b>	
E-102 E-124 E-132		<b>CARAMEL BROWN 1075</b>	
E-102 E-124 E-132 E-110		<b>CARAMEL BROWN SM</b>	
E-102 E-110 E-124 E-151		<b>CARAMEL FAST BROWN 9184</b>	
E-102 E-122 E-151 E-131		<b>BROWN CC 9984</b>	
E-104 E-110 E-122 E-151 E-131		<b>BROWN CC 2394</b>	
E-151		<b>BLACK BN E</b>	
E-151 E-102 E-122 E-131		<b>BLACK A 38012</b>	
E-151 E-104 E-122 E-131		<b>BLACK Q 1845</b>	

# FDA CERTIFIED FOR FOODSTUFF SOLUBLE COLOURS AND COLOUR-LAKES



## Description

FDA colours are colourings approved by the FDA (Food and Drug Administration) of the United States for their use in food products.

These colourings are distributed by our company and supplied in the manufacturer's original sealed packaging.

Each batch of supplied colour comes with its respective FDA certificate.







## Applications

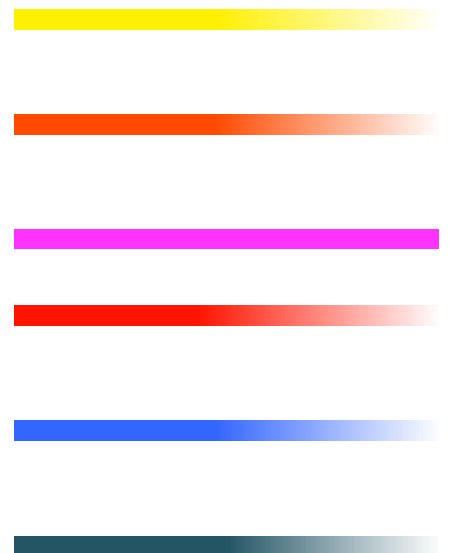
Generally speaking, FDA colours are used to colour food products which are to be commercialized in the United States

## Soluble colours

## Colour-lakes



	FDC YELLOW No. 5 FDC YELLOW No. 5 AL LAKE
	FDC YELLOW No. 6 FDC YELLOW No. 6 AL LAKE
	FDC RED No. 3
	FDC RED No. 40 FDC RED No. 40 AL LAKE
	FDC BLUE No. 1 FDC BLUE No. 1 AL LAKE
	FDC BLUE No. 2 FDC BLUE No. 2 AL LAKE





**White pigments for industrial foodstuff use**

C.I. 77220  
E-170



CALCIUM CARBONATE



C.I. 77891  
E-171



TITANIUM DIOXIDE 6821



**Synthetic iron oxides for industrial foodstuff use**

C.I. 77492  
E-172



YELLOW OXIDE A



C.I. 77491  
E-172



RED OXIDE A



C.I. 77491  
C.I. 77492  
C.I. 77499  
E-172



BROWN OXIDE A



C.I. 77499  
E-172




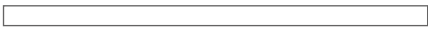














BLACK OXIDE A



## PASTE COLOURS



The following list of products consists of colour lakes or inorganic pigments dispersions in propylene glycol in order to obtain an easy to handle and apply product.

E-171		TITANIUM DIOXIDE PASTE 6049	
E-102		TARTRAZINE LAKE PASTE 1510	
E-102 E-110		YELLOW LAKE PASTE 6247	
E-110		ORANGE LAKE PASTE 4656	
E-124		SCARLET 4R LAKE PASTE 2232	
E-120		CARMINE OF COCHINEAL LC PASTE 2434	
E-133		BRILLIANT BLUE LAKE PASTE 2333	
E-133 E-129 E-102		BLACK LAKE PASTE 9847	





#### SMOKE EXTRACT 142

**Description:** Natural smoke flavouring, obtained by controlled pyrolysis of hardwoods. It is available as a water-soluble brownish liquid. For use in the meat industry, sauces, snacks, alcoholic beverages, etc.

**Recommended dose:** 0.5-2 gr. per kilo of finished product.

#### SMOKE EXTRACT POWDER 253

**Description:** Smoke natural flavouring produced by combining maltodextrine and liquid wood (hickory) smoke.

**Recommended dose:** 1-3 gr. per kilo of finished product.

#### VANILLINED SUGAR

**Description:** Foodstuff artificial flavouring which gives products to which it is added an exquisite, delicate flavour and a much appreciated bouquet. It is available in powder form to be added directly to the product and very easy to dose.

**Recommended dose:** 2 gr. per kilo of finished product.

#### CANELAROM

**Description:** Foodstuff natural flavouring which provides the products to which it is added with an exquisite, delicate flavour and a much appreciated cinnamon bouquet.

It is available in powder form to be added directly to the product and very easy to dose.

**Recommended dose:** 2-5 gr. per kilo of finished product.

#### CURCUMA OLEORESIN 805

**Description:** Thick and homogeneous brown-orange paste with a slightly bitter taste.

Extract of the ground rhizomes of the Curcuma Longa plant using a non-halogenated solvent.

**Recommended dose:** 2-8 gr. de Oleoresina de Cúrcuma per 100 kilos of finished product.

#### MARIGOLD OLEORESIN 208

**Description:** Thick and homogeneous brown paste with the characteristic odour of the Marigold flowers. Natural extract obtained from the dry petals of the Marigold flower (*Tagètes erecta*).

**Recommended dose:** 0.5-3 gr. of Marigold Oleoresin per 100 kilos of finished product.

#### CAROTENES CONCENTRATE 725

**Description:** Thick and homogeneous reddish brown paste produced by the suspension of the concentrated extract of carotenes in vegetable oil.

Natural concentrate of carotenes extracted from the palm fruit.

**Recommended dose:** 1-8 gr. per 100 kilos of finished product.



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