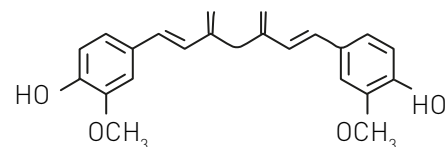


CURCUMIN E100

Origin: Curcumin is a naturally occurring pigment extracted from the roots of the Turmeric plant.



Profile: A warm, earthy flavour and bright yellow colour.

Formats: The oleoresin contains up to 30% Curcuminoids and can be made oil or water soluble and can also be spray dried.

Stability: Turmeric/Curcumin has good heat stability but is not stable to light.
(Light stability can be increased on Demand)

Applications:

- Cereals
- Beverages
- Bakery
- Dairy
- Popcorn
- Ice Cream
- Confectionery
- Snacks
- Seasoning



Technical Support

Talk to our team about the options available and our recommendations which would be given according to the application. Accelerated stability testing can also be undertaken in our laboratories to assist our partners.