RED BEET



Origin: Made from the juice of Red Beetroots Beta vulgaris.

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Profile: It is used to create vibrant pink to red shades.

Formats: Available as water soluble liquids and as a spray dried water-soluble powder.

Stability: Red Beet has limited heat and light stability and is ideally suited for use in low temperature processed food applications with a pH range of 4 – 7.

Applications:

Functional foods
Sports Nutrition
Biscuits
Beverages
Some Confectionery
Sauces
Icings/ Decorations



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.











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