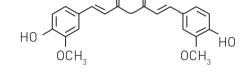
CAROTENES E160A



Origin: Carotenes are extracted from fungi, plants, vegetables and fruits, but can also be produced synthetically.

- (i) Synthetic
- (ii) Mixed Palm (RSPO Certified)
- (iii) Fungal (Blakeslea Trispora)
- (iv) Algal



Profile: Used to add yellow and orange tones.

Formats: Available as spray dried, water soluble powder and in oil soluble formats.

Stability: Excellent heat and pH stability and can be stabilised to light with the addition of natural antioxidants

Applications:

Bakery Sports nutrition Confectionery Dairy

Fat based applications (ice cream and margarine) Seasonings

Beverages.





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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