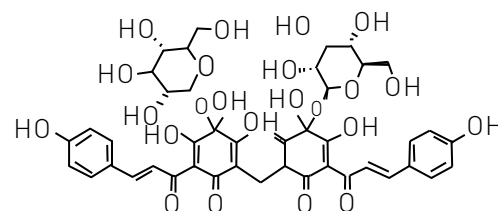


# SAFFLOWER

**Origin:** Extracted from the plant *Carthamus tinctorius*.



**Profile:** Safflower produces a clear, bright yellow colour with a mild, honey-like flavour.

**Formats:** Available in water soluble liquid formats, or spray dried into a water-soluble powder.

**Stability:** Safflower has excellent stability to heat and light with a pH range of 3 – 8.

## Applications:

- Confectionary
- Beverages
- Ice-cream
- Seasonings
- Supplements



## 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.