



INTELLIGENT DISTRIBUTION STARTS HERE



ALL-NATURAL COLORS / SPECIALTY LECITHINS / PROCESSING AIDS

COLOR BLENDS AND PROCESSING AIDS

- Dry & liquid colors*
- Release agents
- Specialty, allergen-free lecithins
- Anti-stick products
- Custom blending

* Natural & artificial

APPLICATIONS

- Candies
- Confectionaries
- Baked goods
- Meat & poultry processing
- General food processing

BENEFITS

- Multiple forms of delivery (see back)
- Contract blending
- Natural and artificial alternatives
- Increases product yield
- Inhibits color change



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CUSTOM BLENDED COLORS- COLOR-EZE

FORMATS AVAILABLE

- Liquids
- Wafers
- Powder & Powder Blends
- Color Bits
- Pastes
- Portion Control Color Wafers

PIGMENT OPTIONS

- Natural
- Certified Organic
- FD&C Colors
- ColorGlo Pearlescent

FDA APPROVED CARRIERS

- Glycerin
- Water
- Sucrose
- Vegetable oil

FOOD ANTI-STICK PRODUCTS

- Allergen-free
- Non-GMO

- Natural
- Trans-fat free

- Certified Organic
- Kosher

SPECIALTY INGREDIENTS

SPECIALTY LECITHINS

- Allergen-free
- Non-GMO
- Certified Organic

SUGAR-EEZ

- Dissolves sugar on equipment & prevents future build-up

NO-STICK «N» CONDITIONING AGENT

- Acts to extend the shelf-life of hard candy & taffy products

NATURAL & ORGANIC PRODUCTS

NATURAL & ORGANIC FOOD COLORS

- Powders
- Liquids
- Pastes
- Custom

CERTIFIED ORGANIC INGREDIENTS

- Colors
- Glycerin
- Vegetable oils
- Lecithins

CERTIFIED ORGANIC FOOD ANTI-STICK PRODUCTS

- Prevent your certified organic products from sticking to surfaces