



GOKUL EXIMP

NATURAL COLOURS | FOOD COLOURS | LAKE COLOURS | BLENDED COLOURS | TITANIUM DIOXIDE



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CURCUMIN

Turmeric labdanum or curcumin, is extracted from the turmeric root grown primarily in India and South America which is a vibrant Yellow colour. Depending on the products concentration we can arrange a wide range of hue from light-toned butter to an intense fluorescent yellow Colour which can be adjusted to oil or water-based applications. Due to its vibrancy and heat stability, it works flawlessly in many applications, to name a few baking, soups, dry mixes, condiments, and dairy. If the material is in opaque packaging to protect it from direct sunlight that is when you get the best of Curcumin.

Color Shade - Yellow to Orange

Product Name		Curcumin Strength: 1-95%	
Solubility		Water Soluble	Oil soluble
From		Liquid/Powder	Liquid
Stability	pH	3.0 - 7.0	3.0 - 7.0
	Heat	Good	Good
	Light	Fair	Fair

Typical Applications

- Dairy, Baking
- Confectionery
- Beverages
- Meat, Poultry
- Sea Foods
- Seasoning
- Extruded Snacks
- Pharmaceuticals
- Decorations
- Coatings & Fruit preparations



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ANNATTO

Annatto is a naturally a tetraterpenoids colour which is extracted from the seeds coatings that are tropically achiote shrub and can be used in either oil-soluble (bixin) or water-soluble (norbixin) forms. It ranges in hue from yellow to orange to reddish orange based on the application and amount of material used. The primary applications for this colour ranges in the food and beverage industry, especially dairy, due to its stable tangerine shades.

Color Shade - Yellow to Orange

Product Name		Annatto Strength: 0.4 - 4%	
Solubility		Water Soluble (Nor-Bixin)	Oil soluble (Bixin)
From		Liquid/Powder	Liquid/Powder
Stability	pH	2.5 - 8.0	2.5 - 8.0
	Heat	Good	Good
	Light	Fair	Fair

Typical Applications

- Butter
- Cheese
- Cereals
- Dairy Application
- Baked Goods
- Gravy Mix
- Margarine
- Ice Cream
- Salad Dressing
- Meat Products
- Dry Soup Premix
- Seasonings





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PAPRIKA

Paprika is an orange to reddish orange extract with a vibrant carotenoid color derived from peppers that are grown specifically for their high-color, low-heat properties in many countries. For fat based applications it can be used in its natural oil-soluble form for a more easy application. Paprika can be also be used in oil and water-based food and beverage products for convenience and easy incorporation leading to a wider variety of applications. It is most commonly used in applications such as seasoning blends, savory snacks, soups and sauces, and processed meats.

Color Shade - Reddish Orange

Product Name		Paprika (CU 20000-150000)	
Solubility		Water Soluble	Oil soluble
From		Liquid (Deodorized Paprika Oleoresin) / Powder	Liquid (Deodorized Paprika Oleoresin)
Stability	pH	3.0 - 7.0	3.0 - 7.0
	Heat	Good	Good
	Light	Fair	Fair

Typical Applications

- Meat
- Breeding
- Sauces Animal Food
- Confectionery





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BETA-CAROTENE

Beta-carotene can be derived from a variety of sources such as Vegetables and algae that has a stable bright goldish yellow carotenoid colour. Similar to Paprika, Beta-Carotene can also be used in its natural oil-soluble form for easy application in every and any food or beverage product that are oil or water based in use. Even Beta-Carotene has many uses, namely confections, desserts, and baked goods.

Color Shade - Bright Yellow to Orange to Orangish Yellow



Product Name		Beta-Carotene (Up To 20%)	
Solubility		Water Soluble	Oil Soluble
From		Liquid/Powder	Liquid/Powder
Stability	pH	2.5 - 8.0	2.5 - 8.0
	Heat	Good	Good
	Light	Good	Good

Typical Applications

- Baked Goods
- Beverages
- Poultry Skin Sauces
- Dry Blends
- Confectionery Dairy



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BEET ROOT

Beet Root is extracted from Beet Juice to prepare the Colour that is obtained from the roots of the vegetable called Beta Vulgaris. Red Beet Root Colour provides a bright red to bluish red colour depending on the application. Betalains are the pigments that are present in the Beet Root which can be further classified in Red Betacyanin. Beet Root extracts are available in many different shades which comes in wide variety of pH levels for many different applications.

Color Shade - Pink to Red



Product Name		Beet Root	
Solubility		Water Soluble	Oil soluble
From		Liquid/Powder	Liquid/Powder
Stability	pH	2.5 - 8.0	2.5 - 8.0
	Heat	Poor	Poor
	Light	Poor	Poor

Typical Applications

- Frozen Products
- Desserts
- Sauces
- Malted and Chocolate Beverages
- Soups
- Beverage Premixes



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CARAMEL

Caramel is extracted by heating the food-grade carbohydrates with or without added chemical catalysts like Corn Syrup or Sugar in a controlled environment in the presence of alkalis which ranges in different strengths and hues. Caramel comes in Yellowish Brown to Blackish Brown shade for its food-grade application and depending upon the customers requirements the colour of the caramel can be used selecting from different range which are identified by the (E150a) suffix "a" (Plain Caramel), (E150b) "b" (Sulphite Caramel), "c" (Ammonia Caramel) & "d" (Sulphite Ammonia Caramel). The material stays stable if kept away from direct Sunlight and high processing temperatures during the applications.

**Color Shade -
Yellow Brown to
Blakish Brown**

Product Name		Caramel (Type I to IV)	
Solubility		Water Soluble	
From		Liquid	Powder
Stability	pH	2.5 - 6.0	2.5 - 6.0
	Heat	Good	Good
	Light	Fair	Fair

Class or Grade of Caramel Colours	General Applications
E150a	High Alcohol Content Beverages, Liquors, Sauces, Bakery, Soft Drinks, Milk Products, Ice Creams, Pharmaceuticals, Sauces etc.
E150b	Whiskies, Brandies, Tea, Confectionaries And Distillery Industries, Biscuits, Baked Food Items etc.
E150c	Malted Foods, Soy Sauce, Beer, Dairy Products, Protein Drinks, Baby Foods, Bakery Products, Chocolate Industries, Jellies, Beverages, Soft Drinks, Ice Creams, Pharmaceuticals, Sauces, Soups etc.
E150d	Balsamic vinegar, carbonated beverages, country liquor, sauces, confectionery, pharmaceuticals, baked food items, Baby Foods, Bakery Products, Chocolate Industries, Jellies Beverages, Soft Drinks, Milk Products, Ice creams, Sauces, Soups etc.

FOOD GRADE TITANIUM DIOXIDE



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FOOD GRADE RAKTAN PF200

Titanium dioxide is widely used in the food industry as the colourant E171.

Titanium dioxide is a bright, white compound; it has been used as a vital colourant in many industries for around 100 years.

It gives vibrancy and texture to many products and is used abundantly in the food industry.

Titanium dioxide, known in food as the colourant E171, has been used for more than five decades. It can be used to make food look great and TiO_2 used in consumer packaging can help protect food from degradation. It is poorly soluble and not readily absorbed by the body; its use in food has not been shown to have negative health impacts.

INTRODUCTION

Titanium dioxide is used in the food industry to make food look brighter and more appealing.

A naturally occurring material, titanium dioxide used in food is the purified form of an oxide of titanium, the ninth most abundant element on the planet.



TECHNICAL DATA SHEET

ITEMS	SPECS
Active TiO_2 Content %, \geq	99.0
Acid soluble substances	0.35%
Water soluble substances	0.25%
pH Value	6.5-8.5
Antimony	2.00mg/kg
Cadmium	1.00mg/kg
Lead	2.00 mg/kg
Mercury	1.00mg/kg
Arsenic	1.00mg/kg
Loss on drying at 105°C	0.50% max
Loss on ignition	0.50% max

APPLICATION

- Paints
- Detergents
- Textiles
- Rubber
- Cosmetics
- Plastics
- Paper
- Printing Inks
- Ceramic
















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FOOD COLOURS

Colours	Product Name	Colour index reference (Food)
	TARTRAZINE	Yellow 4
	SUNSET YELLOW FCF	Yellow 3
	CARMOISINE	Red 3
	PONCEAU 4R	Red 7
	AMARANTH	Red 9
	ALLURA RED	Red 17
	CHOCOLATE BROWN HT	Brown 3
	QUINOLINE YELLOW WS	Yellow 13
	BRILLIANT BLUE FCF	Blue 2
	INDIGO CARMINE	Blue 1
	ERYTHROSINE	Red 14
	PATENT BLUE-V	Blue 5
	RED 2G S	Red 10
	BLACK PN	Black 1

LAKE COLOURS

Colours	Product Name	Other Name
	TARTRAZINE	F.D & C. Yellow 5 Food Yellow 4
	ALLURA RED	F.D & C. Red 40 Food Red 17
	BRILLIANT BLUE FCF	F.D & C. Blue 1 Food Blue 2
	PONCEAU 4R	Food Red 7
	ERYTHROSINE	F.D & C. Red 3 Food Red 14
	INDIGO CARMINE	F.D & C. Blue 2 Food Blue 1
	AMARANTH	Food Red 9
	QUINOLINE YELLOW	Food Yellow 13
	CARMOISINE	Food Red 3 Azorubine
	SUNSET YELLOW FCF	F.D & C. Yellow 6 Food Yellow 3
	BLENDED LAKE	All Blended Lake Colours Available



BLENDED COLOURS

Egg Yellow
Yolk Yellow
Orange Red
Strawberry Red
Rose Pink
Raspberry Red
Grape
Violate
Coffee Brown
Chocolate Brown
Dark Chocolate
Lime Green
Apple Green
Pea Green
Black Current
Kesar Supra
Falsa
Kala Khatta
Dark Orange
Purple
Black



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(STAR EXPORT HOUSE)

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