



## PLAN 110

Colouring foodstuff produced by spray drying beetroot juice using the carrier substance maltodextrine.

### Applications:

- food colouring
- desserts & pudding powder
- ice cream
- yoghurt & quark
- ready meals
- beverage powder
- sport nutrition
- dressings
- soups & sauces

### Product advantages:

- natural raw material
- brilliant colour intensity
- easy handling

### Product information:

**Required quantity** (Depending on the application and the special needs of the product)

Dosage for yoghurt & quark:

strawberry cream colour	0,05% beetroot powder
strawberry colour	0,1% beetroot powder
cherry colour	0,2% beetroot powder (+0,03% Encocianin*)
fruits of the forest colour	0,05% beetroot powder (+0,05% Encocianin*)

Dosage for Ice cream:

strawberry cream colour	0,1% beetroot powder
strawberry colour	0,2% beetroot powder
cherry colour	0,4% beetroot powder (+0,06% Encocianin*)
fruits of the forest colour	0,1% beetroot powder (+0,0% Encocianin*)

\*Red grapes peeling extract

**Legal declaration**

Beetroot juice powder

**Ingredients**

Maltodextrine, beetroot juice powder, stabilizer ascorbic acid