

Weber Flavors Liquid Colors

“We taste with our eyes”

While Weber Flavors specializes in mouth-watering flavors, we recognize that **eye-popping color** is equally important when creating appetizing food. Food presentation can be as important as how it tastes, and a key part of **making food look appealing** is getting the color system just right.

EA Weber offers a **selection of FD&C and natural color blends in liquid form**. Weber Flavors is not a primary manufacturer of food colorants and dyes, however, many of our **flavors can be formulated “with added artificial colors”**, eliminating an often messy step in the food production process.

Certified Color Additives are also known as FD&C colors. These are synthetically derived colorants that come in straight dye (water soluble) and Lake versions (oil soluble). At Weber Flavors, we use only the straight dye versions of these colorants. **Liquid FD&C Colors or Color Blends are also available separately** to customize your flavor and color system.

A **small selection of colorants derived from natural ingredients** (formally “Exempt Color Additives”) are also available in liquid form: **Annatto, Turmeric, Beet, Caramel Colors**, and select additional colors derived from plant materials. Weber does not recommend combining color and flavors systems when using these colorants due to mis-matches in solubility, stability, and usage levels.

The **demand for naturally-colored food** products continues to grow. However, there are some **difficult technical hurdles** to overcome when using many of the naturally-derived colorants currently available. Cost and stability are primary issues that must be addressed during the formulation stage.

Our **experienced technical teams can help** you develop the best color and flavor system for your product, **balancing cost, stability and labeling requirements**.

The following page outlines several of the **currently allowed food colorants** in the United States, the source material for each, and the challenges one can encounter when using them.



Certified Color Additives:

<p>FD&C Blue #1: <i>Brilliant Blue</i></p> <p>Often blended with Red #40 to vary hue. Used with Yellow #5 to make green. Uses: Beverages, jellies, confections, condiments, icings, syrups</p>	<p>FD&C Blue #2:* <i>Indigotine</i></p> <p>Offers little that can't be achieved by combining Blue #1 and Red #40. Uses: Baked goods, cereals, snack foods, ice cream, confections</p>
<p>FD&C Red #40: <i>Allura Red</i></p> <p>Used widely. Has no direct natural counterpart. Uses: Dairy products, gelatins, confections, beverages, condiments</p>	<p>FD&C Yellow #5: <i>Tartrazine</i></p> <p>Often substituted with turmeric. Blended to make greens and oranges. Uses: Beverages, ice cream, confections, preserves, cereals</p>
<p>FD&C Yellow #6: <i>Sunset Yellow</i></p> <p>Often substituted with annatto. Hue can also be achieved by combining Red #40 and Yellow #5. Uses: Cereals, baked goods, snack foods, ice cream, beverages, confections</p>	<p>FD&C Green #3:* <i>Fast Green</i></p> <p>Blended with turmeric or Yellow #5 to produce a more natural-looking green Uses: Beverages, ice cream, cherries, baked goods, dairy products</p>
<p>FD&C Red #3:* <i>Erythrosine</i></p> <p>Currently set to be phased out by 2027 in the US. Used sparingly since 1980's. Uses: Canned Cherries, confections, baked goods, dairy products, snack foods</p>	

Exempt Color Additives:

<p>Annatto: Achiote Seed Extract</p> <p>Most stable of natural colorants. Withstands heat and acid. Cost effective. Uses: Dairy products, butter substitutes, baked goods, snacks, ice cream</p>	<p>Spirulina: Algae</p> <p>Best used in Frozen Applications; fades to gray. Cost prohibitive. Uses: Frozen desserts</p>
<p>Turmeric: Rhizomatous Root Extract</p> <p>Reasonably heat stable, fades under light Uses: Baked goods, dairy products, ice cream, popcorn, candy, cereals, sauces, gelatins</p>	<p>Carmine:* Cochineal Beetle Extract</p> <p>Rarely used in the US. Not Kosherable. Not acceptable in natural grocery chains. Uses: Hard candy, yogurt, ice cream, gelatin desserts, fruit syrups, pet foods</p>
<p>Beet Juice Extract: Beet Roots</p> <p>Requires preservatives and refrigeration. Fades under light. Imparts flavor. Uses: ice cream, cake icings, yogurt, gelatins, fruit chews, frozen products, chewable tablets</p>	<p>Titanium Dioxide:* Ilmenite Ore</p> <p>Finely ground mineral is not always considered natural due to processing with sulfuric acid. Maximum use is 1% Uses: Coffee, cheese, beverages, meat, fish, sugar</p>
<p>Caramel Color: Roasted Sugar</p> <p>Preferred Type I requires much higher usage than Types II-IV. Stable Uses: Dairy products, beverages, colas, cocoa, beer, coffee, icings, cereals, popcorn, sauces, candies</p>	<p>Fruits & Vegetables:* Juice Extracts</p> <p>Generally not heat or light stable. Fade easily. Impart flavor. Cost prohibitive. Uses: Beverages, jellies, candy, gelatins, dry mixes</p>

*Used rarely or not at all at Weber

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