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:

FD&C Blue #1: *Brilliant Blue*
Often blended with Red #40 to vary hue. Used with Yellow #5 to make green.
Uses: Beverages, jellies, confections, condiments, icings, syrups

FD&C Blue #2:* *Indigotine*
Offers little that can't be achieved by combining Blue #1 and Red #40.
Uses: Baked goods, cereals, snack foods, ice cream, confections

FD&C Red #40: *Allura Red*
Used widely. Has no direct natural counterpart.
Uses: Dairy products, gelatins, confections, beverages, condiments

FD&C Yellow #5: *Tartrazine*
Often substituted with turmeric. Blended to make greens and oranges.
Uses: Beverages, ice cream, confections, preserves, cereals

FD&C Yellow #6: *Sunset Yellow*
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

FD&C Green #3:* *Fast Green*
Blended with turmeric or Yellow #5 to produce a more natural-looking green
Uses: Beverages, ice cream, cherries, baked goods, dairy products

FD&C Red #3:* *Erythrosine*
Currently set to by phased out by 2027 in the US. Used sparingly since 1980's.
Uses: Canned Cherries, confections, baked goods, dairy products, snack foods

Exempt Color Additives:

Annatto: Achiote Seed Extract
Most stable of natural colorants. Withstands heat and acid. Cost effective.
Uses: Dairy products, butter substitutes, baked goods, snacks, ice cream

Spirulina: Algae
Best used in Frozen Applications; fades to gray. Cost prohibitive.
Uses: Frozen desserts

Turmeric: Rhizomatous Root Extract
Reasonably heat stable, fades under light
Uses: Baked goods, dairy products, ice cream, popcorn, candy, cereals, sauces, gelatins

Carmine:* Cochineal Beetle Extract
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

Beet Juice Extract: Beet Roots
Requires preservatives and refrigeration. Fades under light. Imparts flavor.
Uses: ice cream, cake icings, yogurt, gelatins, fruit chews, frozen products, chewable tablets

Fruits & Vegetables:* Juice Extracts
Generally not heat or light stable. Fade easily. Impart flavor. Cost prohibitive.
Uses: Beverages, jellies, candy, gelatins, dry mixes

Caramel Color: Roasted Sugar
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

*Used rarely or not at all at Weber

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