



Replacing carmine in dairy

Deliver clean-label reds and pinks with EXBERRY® Coloring Foods

Carmine is commonly used to achieve reds and pinks in dairy products and fruit prep – but its use can significantly limit products' appeal.

The challenge

Carmine is a natural additive colorant made from the inedible cochineal insect using chemical processes. This means it is incompatible with vegetarian, halal, and kosher diets and fails to match up to modern expectations on clean ingredient lists. Carmine is also notorious for its price volatility, can be subject to supply shortages, and poses an allergy risk.²

dairy consumers say they find 'free from additives' claims appealing¹

The solution

EXBERRY® Coloring Foods are the ideal alternative to carmine for dairy products. Based on the concept of coloring food with food, they are created from non-GMO fruit, vegetables, and plants using physical processing methods. Due to the way they are made, they are considered to be food ingredients rather than additives in the European Union and support completely clean and clear label declarations. For example, they might be listed as 'blackcurrant and carrot concentrates.'

Plant-based colors

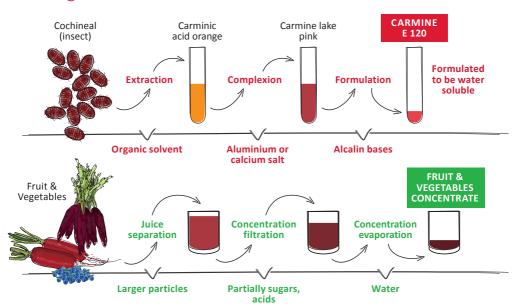
EXBERRY® colors are suitable for both vegetarian and vegan diets. As such, they can maximize traditional dairy products' appeal and are also perfectly suited to plant-based alternatives.



Stable supplies

GNT manages all steps of the supply chain – from the selection of seeds to the cultivation and harvesting of the raw materials and all the way through to the finished products. This ensures full traceability and the year-round availability of our supplies. We also invest in long-term stock holding, keeping an average of 18 months' supply of EXBERRY® stock at all times.

Coloring Foods versus additive colorants



Key benefits

Strong visual appeal

Year-round availability

Clean and clear label declarations

Excellent heat and light stability

Plant-based and vegan-friendly

Halal and kosher certified

consumers worldwide seek out food and drink products that contain recognizable ingredients most or all of the time³

69%

Performance

EXBERRY® Coloring Foods can be used to achieve exceptional results in dairy applications including yogurt, ice cream, water ice, and fruit prep. They are also ideal for plant-based dairy alternatives. Our proprietary technology can deliver solutions that have the exact color shade and intensity required for the application in question. EXBERRY® colors also offer excellent stability, as demonstrated in extensive heat and light tests.





EXBERRY® Color match

Yogurt



Carmine (E120) 0.10%



EXBERRY® Shade Veggie Red 0.13%



EXBERRY® Shade Rubscent Red 0.20%

Fruit preparation



Carmine (E120) 0.10%



EXBERRY® Shade Veggie Red 0.13%



EXBERRY® Shade Rubscent Red 0.20%

Ice Cream



Carmine (E120) 0.19%



EXBERRY® Shade Fiesta Pink 0.55% + EXBERRY® Shade Mango Yellow 0.25%



EXBERRY® Shade Rubscent Red 0.20%

The EXBERRY® advantage

EXBERRY® colors can be used to achieve a full spectrum of shades in almost any food and drink application. They are valued globally for their ease of use, brilliance, performance, and the vertical integration of the supply chain. With vast experience working with plant-based colors, GNT's team of specialists is on hand to offer support throughout the entire product development process. Get in touch now to find out how EXBERRY® can add value to your products.

EXBERRY.COM

¹ FMCG Gurus 'The Reinvigoration of the Dairy Sector' (2022) ² Sadowska, B. et al. 'Carmine allergy in urticaria patients. Postepy Dermatol Alergol. (2022) ³ FMCG Gurus 'Custom Survey - Global and Regional Country Profiles- Q2 2021' ⁴ FMCG Gurus 'Meat & Plant-Based: Top Ten Trends for 2023' (2023).

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