

EXBERRY®
COLORS

created from
fruits, vegetables,
and plants

EX
BER
RY®

**A VIBRANT
RAINBOW OF
PLANT-BASED
COLORS FOR FOOD
AND DRINK**



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100% natural, plant-based colors

GNT transforms intensely colored fruits, vegetables, and plants into vibrant, high-performing color solutions. The EXBERRY® portfolio features the widest range of Coloring Foods on the market alongside additional natural, plant-based coloring solutions. EXBERRY® Coloring Foods are edible concentrates made from fruit, vegetables, and plants using only traditional, physical methods such as chopping and boiling. We also offer natural EXBERRY® colors created through the selective extraction of the pigments in fruits, vegetables, and plants.



Spectacular shades with prime performance

EXBERRY® colors are available in vibrant shades from across the whole rainbow. They are valued worldwide for their ease of use, brilliance, performance, and the complete vertical integration of the supply chain.

Color solutions for every category

EXBERRY® can deliver excellent results in almost any application. Our colors are widely used in products including:

- Soft drinks
- Alcoholic beverages
- Confectionery
- Dairy
- Cereals and snacks
- Baked goods
- Plant-based food and drink
- Sauces, dips, and condiments
- Supplements

Perfect products for different projects

We can provide EXBERRY® Coloring Foods in a wide range of formats to meet different project requirements:

- **Liquids:** EXBERRY® liquids typically provide the perfect solution for beverage, confectionery, bakery, and savory applications
- **Powders:** EXBERRY® powders are spray-dried from liquid raw materials and can be used in dry and powdered applications such as bakery mixes and seasonings
- **MN:** EXBERRY® micronized powders have a reduced particle size that allows for a homogeneous color effect in applications such as chocolate, compound coatings, and pressed tablets
- **OD:** Oil-dispersible EXBERRY® colors are designed for use in fat-based applications such as compound coatings and salad dressings
- **HP:** The EXBERRY® HP range allows for a homogenous color in hard-panned confectionery applications
- **OS:** A purely oil-based color concentrate for



applications with a low water content including oil coatings for snacks, decorative coatings, and sauces such as mayonnaise

- **Organics:** Available in liquid and powder formats, EXBERRY® Organics are certified organic in accordance with EU and US regulations

Create a positive color experience with clean and clear labels

EXBERRY® colors qualify for the clean and clear label declarations modern consumers want to see. Our raw materials are all non-GMO and our products are suitable for vegan, halal, and kosher diets.

Due to the way they are created, EXBERRY® Coloring Foods are considered to be food ingredients rather than additives in many parts of the world and do not require E numbers. We can provide clarity on regulatory issues for your region, including classification and labeling requirements.



Discover the **EXBERRY® rainbow**

A complete spectrum of shades is possible with EXBERRY® Coloring Foods. Our range utilizes more than 30 fruits, vegetables, and plants. Each raw material has its own technical considerations and the most suitable option will depend on processing and stability requirements.

Whether developing a new product or reformulating a recipe, we're here to help. We can provide advice on product selection and formulation to enable you to achieve optimal results for your project.

EXBERRY®
RED
SHADES



EXBERRY®
BROWN
SHADES



EXBERRY®
ORANGE
SHADES



Red EXBERRY® Coloring Foods are created from raw materials including radish, red sweet potato, black carrot, blackcurrants, and hibiscus. They are not heat-sensitive but can cause a color shift with changing pH values. Concentrates produced from vegetables deliver improved stability compared to concentrates from fruits. In many cases, a blend of concentrates is the best option to achieve the optimal shade and performance.

EXBERRY® Coloring Foods can deliver brown shades using purple carrot, safflower, and spirulina. The pH level of the base product is an important consideration, with low levels delivering reddish brown hues and higher levels delivering a darker brown shade.

EXBERRY® Coloring Foods can deliver orange shades using concentrates made from raw materials including pepper, carrot, and paprika. Occasionally, orange EXBERRY® products can shift yellow in appearance in the presence of high fat, extended heat, or shear. In such cases, alternative orange shades can be achieved by blending yellows and reds.

EXBERRY® YELLOW SHADES



EXBERRY® GREEN SHADES



EXBERRY® BLUE SHADES



EXBERRY® PURPLE SHADES



EXBERRY® PINK SHADES



Yellow EXBERRY® Coloring Foods can be made from raw materials such as safflower, lemon, or turmeric. Safflower offers good heat and light stability. In China, it can be labeled as ‘safflower’ in TCM products but must be labeled as ‘Carthamus yellow’ in general food and beverages. Turmeric creates vibrant shades that increase in intensity when exposed to fat and high temperatures, but it is sensitive to light and therefore the choice of packaging is important.

It is possible to achieve vibrant shades from turquoise to lime green in a wide range of applications by blending blue spirulina concentrates with yellow raw materials such as safflower, lemon, or turmeric. Safflower offers good heat and light stability. Turmeric-based concentrates can also provide excellent results but consideration of packaging is important due to its sensitivity to light.

Spirulina is used to provide a spectrum of naturally vibrant blues in food and drink applications. To ensure best results with blue concentrates, it is important to minimize heat exposure as much as possible or slightly increase the EXBERRY® dosage. It is recommended to add the color to the cooled base where possible. Spirulina-based colors are also sensitive to acid. To enhance performance, ensure that any acid used in the formulation is blended in well before adding the spirulina product.

Our purple EXBERRY® Coloring Foods use raw materials including carrots, blueberries, and hibiscus, which offer good heat and light stability but can be affected by pH levels. It is also possible to achieve purple and lavender hues by mixing spirulina with red and pink raw materials.

EXBERRY® Coloring Foods made from sweet potato, carrot, and radish can provide an excellent source of pink hues in low-pH applications and are fairly heat- and light stable. Beetroot, meanwhile, is not pH-sensitive but heating requirements must be considered. Some projects may benefit from a blend of different EXBERRY® colors.



EXBERRY® Coloring Foods for

CONFECTIONERY

For candies and confections, color is just as important as flavor. Rainbows of jelly beans, marshmallows, gummies and chews and chocolates bring excitement to these sweet indulgences. EXBERRY® delivers vibrant colors that customers can enjoy and trust.



**VERTICALLY
INTEGRATED
SUPPLY CHAIN**



	EXBERRY® Shade Brilliant Pink	EXBERRY® Shade Vivid Red	EXBERRY® Shade Veggie Red	EXBERRY® Shade Rubescent Red	EXBERRY® Shade Bright Yellow	EXBERRY® Shade Yellow – Cloudy	
Raw materials	Sweet potato, carrot	Carrot, blackcurrant	Radish, carrot	Sweet potato, carrot	Turmeric	Carrot, pumpkin	
Heat stability	Excellent	Excellent	Excellent	Excellent	Excellent	Excellent	
Light stability	Excellent	Excellent	Excellent	Excellent	Fair	Excellent⁴	
Typical dosage (% w/w)	Aerated gums & marshmallows	0.50	-	0.75	0.75	2.00	-
	Gummies & jellies	0.06	0.10	0.10	0.10	0.10	0.25
	Hard panned goods¹	0.85	4.00	4.00	4.00 ⁵	3.00	-
	High boilings	0.05	0.08	0.08	0.08	0.13	0.25
	Soft panned goods²	1.00	2.00	2.00	2.00	3.00	5.00

EXBERRY® liquid colors

Confectionery

EXBERRY® Shade Lemon Yellow	EXBERRY® Shade Sunstone Orange	EXBERRY® Shade Orange	EXBERRY® Shade Blue – HP	EXBERRY® Shade Lime Green	EXBERRY® Shade Green	EXBERRY® Shade Purple Plum	EXBERRY® Shade Amber	EXBERRY® Shade Brown – HP
Safflower	Sweet potato, safflower	Carrot, pumpkin	Spirulina	Turmeric, spirulina	Spirulina, safflower	Carrot, blueberry	Apple, hibiscus	Carrot, safflower, spirulina
Excellent	Excellent	Excellent	Good³	Good³	Good³	Excellent	Excellent	Good³
Good	Good	Excellent⁴	Excellent	Fair	Good	Excellent	Excellent	Good
1.00	1.00	-	2.00	3.00	3.00	0.65	3.00	-
0.05	0.10	0.30	0.50	0.50	0.25	0.10	-	0.40
2.00	6.00	-	7.00	5.00	10.00	1.70	-	10.00
0.06	0.10	0.20	-	-	-	0.08	0.50	-
1.50	3.00	3.00	6.00	7.00	7.00	2.00	-	8.00

¹ Dosage in panning syrup, 10 colored layers ² Dosage in panning syrup, 4 colored layers ³ Heat sensitive, performance depending on process conditions

⁴ Stability enhanced with ascorbic acid ⁵ Please use our HP-Version

EXBERRY[®] powder colors

Confectionery

	EXBERRY [®] Shade Brilliant Pink – Powder	EXBERRY [®] Shade Vivid Red – Powder	EXBERRY [®] Shade Veggie Red – Powder	EXBERRY [®] Shade Rubescent Red – Powder	EXBERRY [®] Shade Bright Yellow – Powder	EXBERRY [®] Shade Lemon Yellow – Powder	
Raw materials	Sweet potato, carrot	Carrot, blackcurrant	Radish, carrot	Sweet potato, carrot	Turmeric	Safflower, lemon	
Heat stability	Excellent	Excellent	Excellent	Excellent	Excellent	Excellent	
Light stability	Excellent	Excellent	Excellent	Excellent	Fair	Good	
Typical dosage (% w/w)	Aerated gums & marshmallows	0.50	-	0.75	0.94	0.67	1.00
	Chocolate & compound coating	0.60 ¹	-	0.60 ¹	0.60 ¹	0.80 ¹	0.80 ¹
	Gummies & jellies	0.06	0.10	0.10	0.13	0.03	0.05
	Hard panned goods²	0.85	4.00	4.00	4.00	1.00	2.00
	High boilings	0.05	0.08	0.08	0.10	0.04	0.06
	Pressed tablets	0.50 ¹	-	0.70 ¹	1.00 ¹	0.80 ¹	0.80 ¹
	Soft panned goods³	1.00	2.00	2.00	2.50	1.00	1.50



EXBERRY® Shade Blue – Powder	EXBERRY® Shade Bright Green – Powder	EXBERRY® Shade Green – Powder	EXBERRY® Shade Purple Plum – Powder	EXBERRY® Shade Sweet Brown – Powder
Spirulina	Turmeric, spirulina	Spirulina, safflower	Carrot, blueberry	Caramelized carrot, apple
Good⁴	Good⁴	Good⁴	Excellent	Excellent
Excellent	Fair	Good	Excellent	Excellent
2.70	4.50	2.20	0.65	1.20
0.25 ¹	0.15 ¹	0.15 ¹	0.40 ¹	0.80 ¹
0.70	0.70	0.20	0.10	0.30
9.30	7.40	7.20	1.70	-
-	-	-	0.08	0.60
1.50 ¹	1.00 ¹	1.00 ¹	0.50 ¹	0.80 ¹
8.00	10.40	5.00	2.00	10.00

¹ Please use our micronized MN-Powders ² Dosage in panning syrup, 10 colored layers
³ Dosage in panning syrup, 4 colored layers ⁴ Heat sensitive, performance depending on process conditions



STRONG VISUAL APPEAL





EXBERRY® Coloring Foods for BEVERAGES

Beverage selection is increasingly influenced by the color of the drink itself, with shoppers selecting products more on the basis of appearance than flavor type. Make your beverages naturally attractive by using colors created entirely from fruits, vegetables and edible plants. Our beverage range of EXBERRY® colors has all the shades you need, whether you're making a dilutable syrup or an isotonic sports drink.



	EXBERRY® Shade Brilliant Pink	EXBERRY® Shade Vivid Red	EXBERRY® Shade Strawberry Red	
Raw materials	Sweet potato, carrot	Carrot, blackcurrant	Carrot, safflower	
Heat stability	Excellent	Excellent	Excellent	
Light stability	Excellent	Excellent	Excellent	
Typical dosage (% w/w)	Bitters & botanicals	0.06	0.06	0.09
	Energy drinks	0.04	0.04	0.06
	High juice containing drinks (25-99%)	0.04	0.04	0.06
	Low juice containing drinks (1-24%)	0.04	0.04	0.06
	Smoothies	0.20	0.20	0.25
	Soft drink pH 2.9-3.4	0.04	0.04	0.06
	Sports drink pH 3.5-3.8	0.06	0.06	0.09
	Syrups & compounds	0.04	0.04	0.06
	Tea drinks	0.06	0.06	0.09
	Vitamin drinks	0.06	0.06	0.09

EXBERRY[®] liquid colors

Beverages

EXBERRY [®] Shade Rubescent Red	EXBERRY [®] Shade Lemon Yellow	EXBERRY [®] Shade Yellow – Cloudy ³	EXBERRY [®] Shade Sunstone Orange	EXBERRY [®] Shade Blue – HP	EXBERRY [®] Shade Lime Green	EXBERRY [®] Shade Green	EXBERRY [®] Shade Purple Plum	EXBERRY [®] Shade Golden Brown
Sweet potato, carrot	Safflower	Carrot, pumpkin	Sweet potato, safflower	Spirulina	Turmeric, spirulina	Spirulina, safflower	Carrot, blueberry	Caramelised sugar syrup, apple
Excellent	Excellent	Excellent	Excellent	Good¹	Good¹	Good¹	Excellent	Excellent
Excellent	Good	Excellent²	Excellent	Good	Good	Good	Excellent	Excellent
0.09	0.04	0.15	0.09	-	-	-	0.06	0.20
0.06	0.04	0.15	0.06	-	-	-	0.04	0.20
0.06	0.04	0.15	0.06	-	-	-	0.04	0.20
0.06	0.04	0.15	0.06	-	-	-	0.04	0.20
0.50	0.45	0.60	0.50	1.50	0.85	0.75	0.20	0.80
0.06	0.04	0.15	0.06	-	-	-	0.04	0.20
0.09	0.04	0.15	0.09	-	-	-	0.06	0.20
0.06	0.04	0.15	0.06	-	-	-	0.04	0.20
0.09	0.04	0.15	0.09	-	-	-	0.06	0.20
0.09	0.04	0.15	0.09	-	-	-	0.06	0.20

¹ Heat sensitive, performance depending on process conditions

² Stability enhanced with ascorbic acid ³ Addition of hydrocolloids recommended

EXBERRY[®] powder colors

Beverages

	EXBERRY [®] Shade Brilliant Pink – Powder	EXBERRY [®] Shade Vivid Red – Powder	EXBERRY [®] Shade Rubescent Red – Powder	EXBERRY [®] Shade Bright Yellow – Powder	EXBERRY [®] Shade Lemon Yellow – Powder	
Raw materials	Sweet potato, carrot	Carrot, blackcurrant	Sweet potato, carrot	Turmeric	Safflower, lemon	
Heat stability	Excellent	Excellent	Excellent	Excellent	Excellent	
Light stability	Excellent	Excellent	Excellent	Fair	Good	
Typical dosage (% w/w)	Bitters & botanicals	0.06	0.06	0.11	-	0.04
	Energy drinks	0.04	0.04	0.08	-	0.04
	High juice containing drinks (25-99%)	0.04	0.04	0.08	-	0.04
	Low juice containing drinks (1-24%)	0.04	0.04	0.08	-	0.04
	Powder drinks (instant)²	0.04	0.04	0.08	0.03	0.04
	Smoothies	0.20	0.20	0.65	0.20	0.45
	Soft drink pH 2.9-3.4	0.04	0.04	0.08	-	0.04
	Sports drink pH 3.5-3.8	0.06	0.06	0.11	-	0.04
	Syrups & compounds	0.04	0.04	0.08	-	0.04
	Tea drinks	0.06	0.06	0.11	-	0.04
	Vitamin drinks	0.06	0.06	0.11	-	0.04



EXBERRY® Shade Blue – Powder	EXBERRY® Shade Bright Green – Powder	EXBERRY® Shade Green – Powder	EXBERRY® Shade Purple Plum – Powder
Spirulina	Turmeric, spirulina	Safflower, spirulina	Carrot, blueberry
Good¹	Good¹	Good¹	Excellent
Good	Good	Good	Excellent
-	-	-	0.06
-	-	-	0.04
-	-	-	0.04
-	-	-	0.04
0.25	0.20	0.40	0.04
2.00	0.65	1.50	0.20
-	-	-	0.04
-	-	-	0.06
-	-	-	0.04
-	-	-	0.06
-	-	-	0.06

¹ Heat sensitive, performance depending on process conditions
² Dosage calculation based on RTD

CLEAR AND SIMPLE LABEL DECLARATIONS





EXBERRY® Coloring Foods for BAKERY

Whether it's an indulgent cupcake or a savory Cheddar biscuit, the visual appearance of bakery products must meet consumer expectations. EXBERRY® offers a limitless array of color solutions for a wide range of bakery applications.

EXBERRY® delivers also vibrant color to all types of decor. From fat-based coatings and fillings to decorative sugars and icings. Made completely from fruits and vegetables, EXBERRY® colors are ingredients that consumers trust. They also provide that all-important visual fun factor.



	EXBERRY® Shade Fiesta Pink	EXBERRY® Shade Brilliant Pink	EXBERRY® Shade Veggie Red	EXBERRY® Shade Bright Yellow	
Raw materials	Beetroot, carrot	Sweet potato, carrot	Radish, carrot	Turmeric	
Heat stability	Good¹	Excellent	Excellent	Excellent	
Light stability	Good	Excellent	Excellent	Fair	
Typical dosage (% w/w)	Baiser / meringues	1.30	0.65	0.50	1.00
	Bread & buns	5.00	0.65	0.65	0.60
	Cake	4.00	0.50	0.50	0.50
	Cookies	3.00	0.20	0.15	0.30
	Crackers	1.50	0.17	0.50	0.70
	Cream filling	1.00	0.30	0.35	0.10
	Fondant & icing	0.80	0.50	0.55	1.10
	Pastry	5.00	0.50	0.50	1.20



EXBERRY® liquid colors Bakery

EXBERRY® Shade Yellow – Cloudy	EXBERRY® Shade Lemon Yellow	EXBERRY® Shade Sunstone Orange	EXBERRY® Shade Brilliant Orange	EXBERRY® Shade Blue – HP	EXBERRY® Shade Lime Green	EXBERRY® Shade Green	EXBERRY® Shade Purple Plum	EXBERRY® Shade Brown
Carrot, pumpkin	Safflower	Sweet potato, safflower	Pepper, carrot	Spirulina	Turmeric, spirulina	Spirulina, safflower	Carrot, blueberry	Caramelized carrot, carrot
Excellent	Excellent	Excellent	Excellent	Good¹	Good¹	Good¹	Excellent	Excellent
Excellent	Good	Good	Excellent	Good	Fair	Good	Excellent	Excellent
-	0.50	1.00	-	2.00	4.50	3.00	0.65	0.50
1.00	0.30	-	0.80	-	3.00	1.50	1.00	1.00
0.30	0.06	-	0.30	-	3.00	1.50	0.40	0.50
1.00	0.20	-	0.40	-	1.00	0.50	0.25	0.50
1.00	0.60	-	1.00	-	2.00	1.50	0.50	1.50
0.25	0.05	-	0.30	1.00	0.60	0.40	0.45	0.25
1.00	0.30	0.50	1.10	2.00	2.00	1.00	0.50	1.50
1.00	0.50	-	0.70	-	3.00	1.50	0.50	1.50

¹ Heat sensitive, performance depending on process conditions

EXBERRY[®] powder colors

Bakery

	EXBERRY [®] Shade Fiesta Pink – Powder	EXBERRY [®] Shade Brilliant Pink – Powder	EXBERRY [®] Shade Veggie Red – Powder	EXBERRY [®] Shade Bright Yellow – Powder	EXBERRY [®] Shade Lemon Yellow – Powder	EXBERRY [®] Shade Blue – Powder	
Raw materials	Beetroot, carrot	Sweet potato, carrot	Radish, carrot	Turmeric	Safflower, lemon	Spirulina	
Heat stability	Good¹	Excellent	Excellent	Excellent	Excellent	Good¹	
Light stability	Good	Excellent	Excellent	Fair	Good	Good	
Typical dosage (% w/w)	Baiser / meringues	1.50	0.65	0.50	0.30	0.50	3.00
	Bread & buns	5.00	0.65	0.65	0.20	0.30	-
	Cake	4.00	0.50	0.50	0.15	0.06	-
	Cookies	3.00	0.20	0.15	0.10	0.20	-
	Crackers	1.50	0.17	0.50	0.25	0.60	-
	Cream filling	1.00	0.30	0.35	0.05	0.05	1.50
	Fondant & icing	0.80	0.50	0.55	0.40	0.30	3.00
	Pastry	5.00	0.50	0.50	0.40	0.50	-

EXBERRY®
Shade
Bright Green
– Powder

EXBERRY®
Shade
Green
– Powder

EXBERRY®
Shade
Purple Plum
– Powder

EXBERRY®
Shade
Sweet Brown
– Powder

Turmeric,
spirulina

Spirulina,
safflower

Carrot,
blueberry

Caramelized
carrot, apple

Good¹

Good¹

Excellent

Excellent

Fair

Good

Excellent

Excellent

2.00

4.50

0.65

0.40

2.00

3.00

1.00

1.00

2.00

3.00

0.40

0.60

0.65

1.00

0.25

0.40

1.30

2.00

0.50

1.50

0.40

0.60

0.45

0.30

1.30

2.00

0.50

1.80

3.00

1.50

0.50

1.50

¹ Heat sensitive, performance depending on process conditions



EXBERRY® Coloring Foods for DAIRY

Traditional milk-based beverages, cheeses, yogurts, and non-dairy alternatives benefit from the soft tones of natural colors. Dairy products have inherently rich nutritional profiles; EXBERRY® fruit and vegetable colors help to enhance this healthy positioning while distinguishing your products from those of your competitors.





**SUSTAINABLE
PRODUCTION
METHODS**



	EXBERRY® Shade Fiesta Pink	EXBERRY® Shade Brilliant Pink	EXBERRY® Shade Veggie Red	EXBERRY® Shade Vivid Red	EXBERRY® Shade Rubescent Red	EXBERRY® Shade Bright Yellow	EXBERRY® Shade Yellow – Cloudy
Raw materials	Beetroot, carrot	Sweet potato, carrot	Radish, carrot	Carrot, blackcurrant	Sweet potato, carrot	Turmeric	Carrot, pumpkin
Heat stability	Good¹	Excellent	Excellent	Excellent	Excellent	Excellent	Excellent
Light stability	Good	Excellent	Excellent	Excellent	Excellent	Fair	Excellent
Typical dosage (% w/w)							
Cheese	1.00	0.33	0.50	0.20	0.30	0.20	0.20
Cream desserts & pudding	0.50	0.13	0.13	-	0.20	0.10	0.25
Dairy drink	0.50	0.20	-	-	0.25	0.40	0.40
Yogurt	0.50	0.15	0.15	0.25	0.25	0.20	0.30
Ice cream	0.50	0.20	-	-	0.50	0.20	0.50

EXBERRY[®] liquid colors

Dairy

EXBERRY [®] Shade Lemon Yellow	EXBERRY [®] Shade Mandarin	EXBERRY [®] Shade Brilliant Orange	EXBERRY [®] Shade Blue - HP	EXBERRY [®] Shade Jade Green	EXBERRY [®] Shade Mint Green	EXBERRY [®] Shade Purple Plum	EXBERRY [®] Shade Brown	EXBERRY [®] Golden Brown
Safflower, lemon	Carrot, apple	Pepper, carrot	Spirulina	Turmeric, spirulina	Spirulina, safflower	Carrot, blueberry	Caramelized carrot, carrot	Caramelized sugar syrup, apple
Excellent	Excellent	Excellent	Good¹	Good¹	Good¹	Excellent	Excellent	Excellent
Good	Good	Excellent	Good	Fair	Good	Excellent	Excellent	Excellent
0.15	0.33	0.20	1.50	3.00	2.00	0.13	0.50	-
0.05	0.33	0.20	0.60	0.25	0.25	0.13	0.25	-
0.10	0.40	0.20	-	1.00	0.75	0.20	-	0.60
0.15	0.40	0.20	1.00	1.00	1.00	0.15	0.60	-
0.10	-	0.20	1.00	1.00	1.00	0.20	0.80	-

¹ Heat sensitive, performance depending on process conditions



EXBERRY®
 Shade
 Fiesta Pink
 – Powder

EXBERRY®
 Shade
 Brilliant Pink
 – Powder

EXBERRY®
 Shade
 Veggie Red
 – Powder

	Raw materials	Beetroot, carrot	Sweet potato, carrot	Radish, carrot
	Heat stability	Good¹	Excellent	Excellent
	Light stability	Good	Excellent	Excellent
Typical dosage (% w/w)	Cheese	1.00	0.33	0.50
	Cream desserts & pudding	0.50	0.13	0.13
	Dairy drink	0.50	0.20	0.20
	Yogurt	0.50	0.15	0.15
	Ice cream	0.50	0.20	-

EXBERRY[®] powder colors

Dairy

EXBERRY [®] Shade Vivid Red – Powder	EXBERRY [®] Shade Rubescent Red – Powder	EXBERRY [®] Shade Bright Yellow – Powder	EXBERRY [®] Shade Lemon Yellow – Powder	EXBERRY [®] Shade Blue – Powder	EXBERRY [®] Shade Bright Green – Powder	EXBERRY [®] Shade Green – Powder	EXBERRY [®] Shade Purple Plum – Powder	EXBERRY [®] Shade Sweet Brown – Powder
Carrot, blackcurrant	Sweet potato, carrot	Turmeric	Safflower, lemon	Spirulina	Turmeric, spirulina	Spirulina, safflower	Carrot, blueberry	Caramelized carrot, apple
Excellent	Excellent	Excellent	Excellent	Good¹	Good¹	Good¹	Excellent	Excellent
Excellent	Excellent	Fair	Good	Good	Fair	Good	Excellent	Excellent
0.20	0.30	0.08	0.15	2.00	2.50	3.00	0.13	0.50
0.13	0.20	0.03	0.05	0.90	0.20	0.50	0.13	0.25
0.20	0.25	0.10	0.10	-	0.80	2.00	0.20	-
0.25	0.25	0.08	0.20	1.30	0.80	1.50	0.15	0.60
-	0.60	0.10	0.10	1.50	0.80	1.50	0.20	0.80

¹ Heat sensitive, performance depending on process conditions



EXBERRY[®]

Experience the **EXBERRY®** advantage

Today's consumers are searching for natural products containing ingredients they know and trust – and manufacturers across the world are responding by cleaning up their labels. EXBERRY® is the ultimate clean-label coloring solution. Trusted by brands across the world, our plant-based colors help companies deliver food and drink with true universal appeal.

Supply chain

We have a vertically integrated supply chain for our Coloring Foods, which means we have complete oversight of the crops. Our expert agronomists monitor cultivation and harvesting every step of the way to ensure that only high-quality raw materials are used. Along with our investment in long-term stockholding, this approach also allows us to guarantee year-round availability of our concentrates.

Support

We provide comprehensive support to manufacturers at all stages of product development. We can help you with concept innovation, color selection and matching, stability testing, upscaling, regulatory support, and quality documentation. We will work closely with you to get the best performance out of EXBERRY® based on your recipe, processing, and requirements.

Sustainability

We're committed to driving industry standards higher by aligning naturalness and sustainability. We have unveiled plans to become the leader in our field on sustainability by 2030, setting a total of 17 targets to optimize our environmental and social impacts.



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