

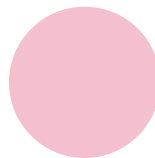
# COLORING FOOD WITH FOOD

# EXBERRY®

## Plant-based reds for exceptional results in dairy products

EXBERRY® Coloring Foods are the ideal choice for clean-label dairy products. Our color concentrates are made from edible fruits, vegetables and plants using only traditional physical processing methods.

Our EXBERRY® Shade Rubescent Red is created from red sweet potato and provides an intense yellowish-red color. The product delivers sensational performance with minimal impact on taste, ensuring your dairy products match up to modern consumer expectations.



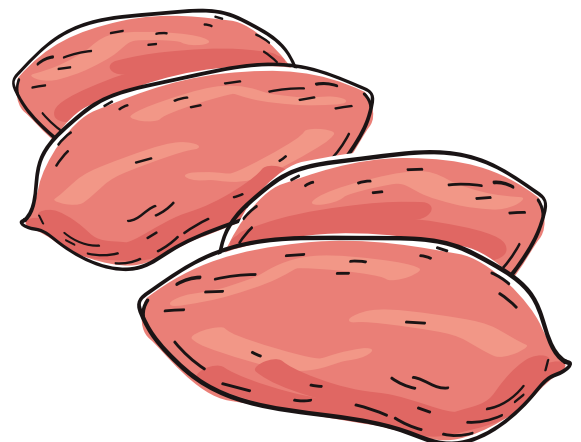
EXBERRY®  
SHADE  
RUBESCENT  
RED

### Available as

- ✓ Liquid
- ✓ Powder
- ✓ Micronized powder

## A color solution that ticks every box

EXBERRY® Shade Rubescent Red is perfect for almost any dairy application, including UHT milk, ice cream, yogurt, and fruit prep. It can be used as a clean-label replacement for carmine and other “natural” additive colorants. It offers excellent thermal and light stability, as well as optimal solubility and low viscosity. It is available in liquid, powder, and micronized powder formats to meet a wide variety of application requirements.



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