

### Product Description – Red Wine & Caramelized Shallot

Red wine and caramelized shallot margarine is a luxurious spread that combines the rich, fruity notes of red wine with the sweet, savory flavor of caramelized shallots. This margarine is perfect for adding a gourmet touch to your dishes with its deep purple shade.

### Product Description – Coronation

It combines the creamy texture of margarine with a blend of mild curry spices and a boost of yellow color. This margarine is perfect for adding a unique twist to sandwiches, toast, or even as a flavorful base for cooking.

EXBERRY® Shade	Dosage (%)	Notes
Purple Plum	1.23	Red Wine & Caramelized Shallot
Brilliant Orange	0.05	Coronation
Bright Yellow	0.55	

## Red Wine & Caramelized Shallot and Coronation Margarine

*Adding an extra dose of color brings to life the caramelization visual appeal and that rich iconic coronation warm yellow to life.*



### Product Description – Tikka Masala

Tikka masala margarine is a flavorful spread that brings the essence of the popular Indian dish, Chicken Tikka Masala, into a creamy margarine form. Perfect for adding a burst of exotic flavor to your toast, sandwiches, or even as a base for cooking vegetables and meats.

### Product Description – Garlic & Herb

Garlic and herb margarine is a savory spread bursting with the flavors of garlic and a blend of aromatic herbs. Perfect for enhancing the taste of bread, vegetables, or meats, it adds a delicious and fragrant touch to any dish.

EXBERRY® Shade	Dosage (%)	Notes
Vivid Orange – OS	0.15	<i>Tikka Masala</i>
Green	0.20	<i>Garlic &amp; Herb</i>

## Tikka Masala & Garlic & Herb Margarine

*EXBERRY® is used here to enhance the vibrancy of the tikka spices and to bring a fresh teal hue to the garlic and herb variant.*





### Product Description – Black Pepper

Black pepper margarine is a creamy spread with a bold kick of black pepper and a touch of brown EXBERRY® for that added depth. Ideal for adding a spicy, aromatic touch to bread, vegetables, or meats, it enhances any dish with its robust flavor.

### Product Description – Cocktail

Cocktail sauce margarine is a zesty spread that combines the tangy flavors and colors of classic cocktail sauce with the creamy texture of margarine. Perfect for adding a flavorful twist to seafood dishes, sandwiches, or appetizers.

EXBERRY® Shade	Dosage (%)	Notes
Dark Brown	0.90	<i>Black Pepper</i>
Fiesta Pink	0.12	<i>Cocktail</i>
Brilliant Orange	0.26	

## Black Pepper & Cocktail Margarine

*EXBERRY® is used here to bring a warmer shade to both the black pepper and the cocktail variant, helping them to stand out to the consumer!*



### Product Description – Blue Cheese

Blue cheese margarine is a creamy spread infused with the bold, tangy flavor of blue cheese. Perfect for adding a rich, savory sauces and dips.

### Product Description – Chipotle

Chipotle margarine is a smoky, spicy spread infused with the rich flavor of chipotle peppers. Perfect for adding a bold kick of color and flavor.

### Product Description – Honey & Mustard

Enjoy the perfect balance of sweet and tangy with honey and mustard margarine. The warm yellow shade adds to the appeal of dishes and meats alongside a flavorful twist.

EXBERRY® Shade	Dosage (%)	Notes
Blue – HP	0.40	<i>Blue Cheese</i>
Fiesta Pink Brilliant Orange	7.58 4.23	<i>Chipotle</i>
Yellow Carotene – OS	0.40	<i>Honey &amp; Mustard</i>

## Blue Cheese, Chipotle and Honey & Mustard Margarine

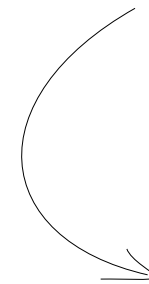
*EXBERRY® is can help enhance the visual appeal of the dish by building flavor expectations and adding a pop of color variation to the dish.*





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