



Kancor colours the world's leading food and beverage brands, keeping them appetising, vibrant and natural. Kancor's expertise in multiple methods of in-house extraction, isolation, purification and blending processes creates shades that are consistent in hue and stable in many food & beverage applications.

## Colourful Features

### MAXIMUM COLOUR STABILITY



C-CAPTURE's stabilisation process is a mix of technologies including enhanced controlled processing/ extraction techniques as well as an in-house natural anti-oxidant, OxiKan that ensures protection from oxidation. Customised formulations that consider pH, processing parameters, packaging and shelf life are key factors in creating natural colour systems.

### CUSTOMER COLLABORATION



C-CAPTURE's team works closely with each customer to ensure that the natural colours developed, meet various substrate and manufacturing needs. This includes hue, colour stability, saturation, price and ease of use. It is important to have a clear and comprehensive understanding of the application, processing conditions, packaging and shelf life requirements to select the optimal pigments and colour system.

### TECHNOLOGY SUPPORTED



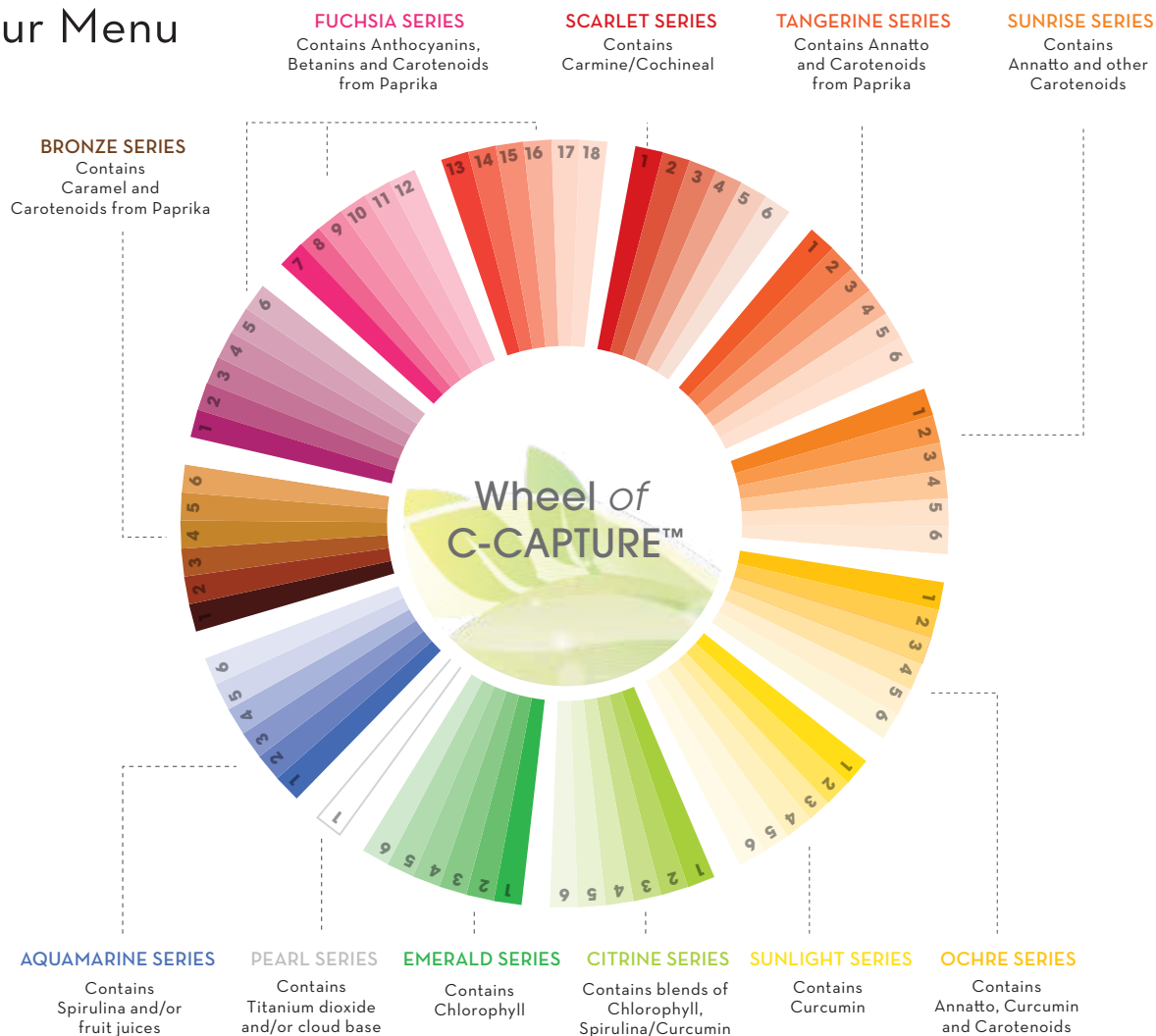
C-CAPTURE offers a host of delivery systems that cater to the needs of customers. This includes spray-drying, encapsulation, plating and emulsion systems. C-CAPTURE uses advanced processing technology that creates high stability natural colours, without the addition of added ingredients.

### RAW MATERIAL SUSTAINABILITY



For key colour raw material, Kancor has a network of approved growers that are guided by agriculture experts. Long-term relationship with spice and vegetable growers ensures consistency in quality and reliability of supply.

# Colour Menu



The colour wheel is an illustrative representation of our colour range and possible shades in application. We, however, recommend contacting our local sales representative, to determine the best solution for you. We take into account ingredient interactions, stability requirements and regional regulatory considerations to determine what works best for you.

**Applications: Beverages, Breadings/coatings, Cereal, Cheese, Dairy, Seasoning, Sauces, Soups Confectionery, Bakery, Meat and Poultry, Personal Care Products**

## From The Colour Kitchen

Assorted jelly



C-CAPTURE™ Series in use: Sunlight, Tangerine, Emerald

Pan-coated confectionery



C-CAPTURE™ Series in use: Sunlight