
B
Colors
Pure colors out of fruits and vegetables


FROM THE FIELD STRAIGHT INTO THE CAN,
PURE COLORS OUT OF FRUITS AND VEGETABLES!

Pure colors out of fruits and vegetables



Stefanie Ebe
Managing Director

B COLORS
COLORING FOODS

We offer our customers the highest level of quality and service – always! "From the field straight into the can" is the clear and honest promise of our partner.
Pure colors from 100% fruits, vegetables and edible plants. We offer brilliant colors to dye not only foods such as ice-cream, dessers, pastries, and chocolate, but also soups, sauces, and beverages – completely naturally and safely. Learn more about us and our product range in our brochure.

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B COLORS Powder

Source materials

Our partner oversees the entire production chain from the field through the harvesting and processing of the source materials to the finished product. Quality, care and long-standing relationships to the farmers are top priorities for our partner's agricultural engineers. We are convinced that we can only create high-quality products from the best source materials.

When purchasing the source materials, our partner makes a point of overseeing the sowing, cultivation, and harvesting by selected contractors. Despite the different types of fruits and vegetables, all raw materials have one thing in common: they are foods. And they remain so throughout the entire manufacturing process, right up to the finished product.

TRUST & CARE



COLORING FOODS
Coloring foods are food ingredients made out of color-intensive fruits, vegetables, and edible plants.



Production

During the production the natural source materials (i.e. fruits, vegetables and edible plants) are processed into a highly concentrated essence exclusively by means of physical processes as well as by using water. This means that the products can be eaten throughout the entire production process.

We completely avoid using organic solvents, colorants, preservatives or ingredients of animal origin.
Thus, the products also fulfil the requirements for vegetarian or vegan food.

B COLORS POWDER

Our Product Range

Our powders work particularly wellwith chocolate and cocoa butter, as well as with all other mixtures, doughs and liquids.

The powder assortment includes seven color-intensive variations. In order to create additional shades, you can mix the powders simply with each other.

ADVANTAGES OF B COLORS POWDER

+ no additional liquid in the mixture
+ suitable for use in chocolate (fat-soluble)
+ long shelf life



Specifications and prices can be found at:

www.bombasei-decor.de
www.bombasei-decor.ch

Product name	 RUBIN Rot	 EINHORN Pink	 ZITRONEN Gelb	 SPIRULINA Blau	 BEEREN Rot
colours from	Sweet potato and carott	Sweet potato, radish, cherry and apple	Saffower and lemon	Spirulina and apple	Beetroot and carrot
Volume	120g und 750g	120g und 750g	120g und 750g	120g und 750g	120g und 750g
Properties	✓heat stable ✓pH-dependent	✓heat stable ✓pH-dependent	✓heat stable ○pH-dependent	○heat stable ○pH-dependent	○heat stable ○pH-dependent
Behaviour at different pH-W	very acidic acidic neutral	very acidic acidic neutral	very acidic acidic neutral	very acidic acidic neutral	very acidic acidic neutral
Temperature stable in the range	0°C 20 40 60 80 100 120 130 200 °C	0°C 20 40 60 80 100 120 130 200 °C	0°C 20 40 60 80 100 120 130 200 °C	0°C 20 40 60 80 100 120 130 200 °C	0°C 20 40 60 80 100 120 130 200 °C
Storage and shelf life	Store in a dry place. Opened products ave a shelf life corresponding to the best-before date when stored according to the ins tructions.	Store in a dry place. Opened products ave a shelf life corresponding to the best-before date when stored according to the ins tructions.	Store in a dry place. Opened products ave a shelf life corresponding to the best-before date when stored according to the ins tructions.	Store in a dry place. Opened products ave a shelf life corresponding to the best-before date when stored according to the ins tructions.	Store in a dry place. Opened products ave a shelf life corresponding to the best-before date when stored according to the ins tructions.
Product name	 KURKUMA Gelb	 KARAMELL Braun	 TRAUBEN Violett	 CHILI Rot	 APFEL Grün
colours from	Curcuma	Apple and caramelized carrot	Carrot and hibiscus	Radish, blackcurrant and apple	Radish, blackcurrant and apple
Volume	120g und 750g	120g und 750g	120g und 750g	120g und 750g	120g und 750g
Properties	✓heat stable ○pH-dependent	✓heat stable ○pH-dependent	✓heat stable ✓pH-dependent	✓heat stable ✓pH-dependent	○heat stable ○pH-dependent
Behaviour at different pH-W	very acidic acidic neutral	very acidic acidic neutral	very acidic acidic neutral	very acidic acidic neutral	very acidic acidic neutral
Temperature stable in the range	0°C 20 40 60 80 100 120 130 200 °C	0°C 20 40 60 80 100 120 130 200 °C	0°C 20 40 60 80 100 120 130 200 °C	0°C 20 40 60 80 100 120 130 200 °C	0°C 20 40 60 80 100 120 130 200 °C
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More colors available in the online store!

B COLORS POWDER



APPLICATIONS

The color range of the products offers you as a professional user, a wide range of benefits: high product quality, strong color concentration and versatile, easy application. The special advantage for you is that the products you prepare get a natural coloring, which in turn comes directly from food - that is, fruits, vegetables & edible plants.

Your product thus remains free of colorants and preservatives and also meets vegetarian and vegan requirements. This enables you to communicate openly and transparently.



SIMPLE APPLICATION - POWERFUL EFFECT

+ for natural color enhancement of foods in the catering sector
+ the patisserie, confectionery and bakery industries
+ for "highlighting" drinks and cocktails
+ for brightening colors in ice cream production
+ ... and much more!















5 g color per 100 g chocola



2 g color per 100 g icing



3 g color per100 g glaze



5 g color per 100 g fondant



4 g olor per 100 g maccarons



5 g color per 100 g buttercream



5 g color per 100 g ice - cream



2 g color per 100 g dough



The dosage recommendations given are guidelines for achieving the color intensity shown. The color saturat can be adjusted to the desired shade by using low or or higher dosages.

Likewise, different shades can be mixed to create new color shades. Test the products in advance of your application.



3 IMPORTANT APPLICATION NOTES

Read through these important application notes before using the coloring foods. In order to achieve an optimal color result in your applications and to better understand the crucial product properties, we have summarized the most important instructions below.

1.RED NEEDS ACID WORK WITH CITRIC ACID

The Red, Grape Violet, Unicorn Pink and Chili Red shades are especially pH-dependent. This means that the shades can vary between a red tone (low pH) and a blue tone (high pH) depending on the prevailing pH. To consciously influence the color result, you must therefore change the pH value accordingly, e.g.b y using citric acid/juice or baking soda.

2. HEAT ≠ SPIRULINA BLUE & GREEN ARE ESPECIALLY HEAT SENSITIVE.

The Spirulina algae contained in our Spirulina Blue and Apple Green shades are especially sensitive to heat. When exposed to high or prolonged heat, these shades lose color intensity and may turn grayish. Therefore, add these color shades as late as possible in the production process to expose the pigments to the shortest and lowest possible heat load. In addition, it is helpful to increase the dosage of thedye to counteract the loss of color due to heat exposure.
Tip for green in heat applications: Mix green from the shades blue and yellow. Overdose the blue in relation to the yellow. In heat, the blue loses intensity, which in combination with yellow produces an intense green shade.

3. MIX YOUR DESIRED COLOR CREATE YOUR OWN COLOR SHADE

Our color powders can be blended with each other to achieve a desired shade. In doing so, you can rely on principles of the color theory. Be careful not to mix more than three colors, otherwise you will get a brownish hue. For example, you can achieve a turquoise by combining Spirulina Blue and Apple Green shades.

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Do you have any questions? Do not hesitate to contact us!
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Á.Tóth és Bardtai 5125/2023