



# SUNSHINE CHEMICALS

ISO 9001-2015 Certified Company



## ◆ NATURAL COLOURS ◆



### CARAMEL

Caramel is prepared by the controlled heating of food grade carbohydrates with or without added chemical catalysts. Caramel is water soluble in powder as well as in liquid form. Caramel color has four (4) classes, depending on net ionic charge and reactants used in preparation. **E-Number: E150 (a, b, c, d)**

COLOUR SHADE:

HEAT SENSITIVITY:

PH SENSITIVITY:



### PAPRIKA

Paprika is a spice which comes from a mild red pepper in the family Capsicum annum. Paprika is a fine powder ground from certain varieties of Capsicum annum. Paprika oil soluble is a natural red color obtained through extraction, separation and filtration processes. It is dark red color oil liquid. Alternative Names: Paprika Extract, Capsanthine **E-Number : E160c**  
**Application:** Sauces, Meat Product, Soups, Bakery product.

COLOUR SHADE:

HEAT SENSITIVITY:

PH SENSITIVITY:



### CARMINE

The pigment is extracted from the bodies of female insects. The insects are dried and extracted with alkalinized hot water. The resulting liquid is then spray dried to form fine powder. Alternative Names: Carminic Acid **E-Number : E120 C. I. No. : 75470. Application :** Sauces, Meat Product, Soups, Bakery product.

COLOUR SHADE:

HEAT SENSITIVITY:

PH SENSITIVITY:



### SPIRULINA BLUE

Phycocyanin is natural light blue colorant extracted from Spirulina. Phycocyanin is one of the rare pigment protein in nature, not only colorful but also itself is a nutrient rich protein. Spirulina was cultured in carbonated ponds at a pH of 8.5- 11, then the pigment were extracted with water. The extract was then concentrated under vacuum and sprays dried to obtain spirulina blue pigment.

COLOUR SHADE:

HEAT SENSITIVITY:

PH SENSITIVITY:



### BETA CAROTENE

Beta-Carotene is extracted from a variety of sources, including algae, fruits, orange carrots and oil palm fruits. The hue of beta-carotene ranges from yellow to orange, depending on concentration. **E-Number : E160a C. I. No. : 40800**  
**Application:** Beverages, Dairy Products, Bakery Products, Fruit Preparation.

COLOUR SHADE:

HEAT SENSITIVITY:

PH SENSITIVITY:

**Natural Colours comes in Powder Form & Liquid Form (Water Soluble & Oil Soluble)**





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## ◆ NATURAL COLOURS ◆

Natural food color is any dye, pigment or any other substance obtained from vegetable, animal, mineral, or source capable of coloring food, drug, cosmetic or any part of human body. Colors come from variety of sources such as seeds, fruits, vegetables, algae & insect.



### ANNATTO

Annatto Color is extracted from the seeds of annatto. Annatto has two pigments, bixin which is oil soluble and nor-bixin which is soluble in water.

**E-Number : E160b C. I. No. : 75120**



### CURCUMIN

Curcumin powder is produced by grinding the dried Curcumin fingers. Curcumin is insoluble in water and solvents, but the addition of a food-grade emulsifier makes it soluble. **E-Number : E100 C. I. No. : 75300**



### CHLOROPHYLL

Chlorophyll is extracted from plants and chemically modified by replacing the magnesium with copper.

**E-Number : E140/E141 C. I. No. : 75810/75815**



### BEETROOT

Beet Juice powder is prepared by blanching, cutting and hydraulic pressing. Betanin is the main pigment present in beetroot.

Alternative Names: Betanin  
**E-Number : E162**



### ANTHOCYANINS

Anthocyanins are water soluble compounds which is derived from the plants of Grapes, Berries and Black Carrots, blueberry etc. Alternative Names : Grape Skin Extract, Red Cabbage, Red Cabbage Extract.

**E-Number : E163 (II-V)**



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## ◆ VEGETABLE POWDERS ◆

Vegetables are sundried to avoid the nutrition and active content losses. The extraction process of the soluble solids is carried out in a counter current extraction system. The slurry is then passed through decanters to separate the juice from the residue. The juice is then passed through clarification to remove impurities. The juice is then concentrated using evaporator. The concentrated juice is then spray dried.



**TOMATO  
POWDER**



**TAMARIND  
POWDER**



**GARLIC  
POWDER**



**ONION  
POWDER**



**SPINACH  
POWDER**



**CARROT  
POWDER**



**GINGER  
POWDER**



**MINT  
POWDER**



**GREEN CHILLI  
POWDER**



**CORIANDER  
POWDER**



**CAPSICUM  
POWDER**



**CAULIFLOWER  
POWDER**

## ◆ FOOD SUPPLEMENT ◆



### **SPIRULINA GREEN**

Spirulina grows naturally and organically in mineral-rich alkaline lakes or ponds. It contains nutrients, including B-complex vitamins, beta-carotene, vitamin E, manganese, zinc, copper, iron, selenium, and gamma linolenic acid..

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## ◆ FRUIT POWDERS ◆

Fresh fruits are passed through washing vat for the cleaning of fruits after washing the fruits are sorted on sorting section. The bad fruits are separated and further are broken. The skin and seeds are carefully removed and juice is then filter. Further the juice is concentrated with the help of evaporators. The concentrated pulp is spray dried to get fruit powder. Then the powder is sieved through a vibratory sleeve to result in the fine free flowing powder.



**STRAWBERRY  
POWDER**



**ORANGE  
POWDER**



**MANGO  
POWDER**



**APPLE  
POWDER**



**PINEAPPLE  
POWDER**



**LEMON  
POWDER**



**BANANA  
POWDER**



**PAPAYA  
POWDER**



**POMEGRANATE  
POWDER**



**WATERMELON  
POWDER**



**GUAVA  
POWDER**



**CUSTARD APPLE  
POWDER**



**AMLA  
POWDER**



**SAPOTA (CHEEKU)  
POWDER**



**LITCHI  
POWDER**



**JAMUN  
POWDER**

● CUSTOMISED FRUIT POWDER AVAILABLE.

**Natural Colours comes in Powder Form & Liquid Form (Water Soluble & Oil Soluble)**