





Mother Nature supplies the raw materials, DDW adds more than 150 years of coloring expertise. It is a brilliant partnership that offers a broad range of natural colors as well as the widest range of browns from the widest range of sources.

It is our mission to work with our customers to create the quality natural color solutions that result in beautiful, consumer-relevant products. That's why all of our products, people, and capabilities are solely focused on creating natural colors. Work with color experts who value your project as much as you do.



## **ABBREVIATIONS**

Ð,

**Heat Stability** 



**Light Stability** 



pH Range



Liquid



Powder



Acid Proof



**Emulsion** 



Oil Soluble

OSS

Oil Soluble Suspension

WD

Water Dispersible

WS

Water Soluble

## CAPABILITIES

We are dedicated to providing a broad range of quality natural colors to the food and beverage industry that meet the needs of consumers and manufacturers alike. From ensuring traceability, to creating easy-to-use colors, to developing custom blends, we want to make sure we meet your color requirements. Look for the following icons on our products to easily find the one that best suits your needs!



These products are traceable all the way back to the farmer, and in some cases, even further! Perfect for any farm-to-fork application.



Need a simple add-and-go color without additional steps like heating or diluting? These colors are available in a wide range of formats and strengths for ease of use in any production process.



EXCELLENCE

We got our start cooking carbohydrates more than 150 years ago, giving us time to perfect our methods. These products are created with unmatched proficiency to be dependable, quality ingredients.



**EXPERTISE** 

Want a customized look without the long development time? These products have been developed and tested to match common flavors in a variety of applications. Choose a color from our vast library of blends or customize your own!





Emulsitech® Paprika is an orange to red-orange natural color emulsion available in clear or cloudy forms. It does not require any heating, homogenization, or diluting, making it a simple add-and-go color for a wide variety of applications.

Emulsitech® Paprika works well for beverages, soups, seasonings, snacks, and other savory applications.















Emulsitech® Beta-carotene is a yellow to yellow-orange natural color emulsion available in clear or cloudy forms. It does not require any additional heating, stirring, or homogenization, making it a simple add-andgo color. Organic Compliant Beta-carotene powder is available.

Emulsitech® Beta-carotene is ideal for beverages, confections, snacks, and savory applications



















Copper chlorophyll and chlorophyllin provide vibrant, stable green colors from grass, which has transparency back to the field in which it was grown. Low dosage requirements lead to beautiful green shades with an effective cost-in-use.

These colors work great in confections, beverages, ice cream, baking, and alcohol.\*













\*In North America, copper chlorophyll[in] is currently only permitted in Canada and certain applications in the US.



Caramel colors are created through the controlled heating of carbohydrates from natural sources, such as corn, wheat, and sugar cane, resulting in stable, reliable colors with excellent cost-in-use. We offer the widest range of class I-IV caramel colors in the industry to suit any need. Salt, beer, and acid stable, as well as Certified Organic versions are available.

Caramels work in just about any application from confections, savory, and baking to beverage concentrates and alcohol.

























Vegetable black is produced from charred vegetable matter and further processed into an intense black liquid color that is easily pourable and dispersible in application. It is highly compatible with other natural colors to create custom blends or adjust color shade.

Vegetable black works well in confectionery, bakery, pet food, and ice cream applications.\*



















## **VEGETABLE**



\*In North America, vegetable black is currently only permitted in Canada.



		OPTION			<b>B</b> °	- <u>`</u>	_	E#
		Amaize® Red*	WS	WS	••••	••••	2.5-4.5	E163
		Black/Purple Carrot	WS	WS	••••	••••	2.5-4.5	E163
		Carmine	WS	WS	••••	••••	>4.0	E120
		Elderberry	WS	WS	••••	••••	2.5-4.5	E163
		Red Radish	WS	WS	••••	••••	2.5-4.5	E163
	_	Emulsitech® Paprika	EMIOS	WD	••••	••••	3.0-7.0	E160c
	li	Annatto*	WS   OS   OSS   EM	WS	••••	••••	4.0-7.0	E160b
	li	Cochineal	WSIAP		••••	••••	>2.0	E120
	li	Emulsitech® Apocarotenal	OS   OSS   EM		••••	•••00	3.5-7.0	E160e
		Emulsitech® Beta-carotene*	EMIOSS	EM	••••	•••••	3.0-7.0	E161b
	li	Turmeric*	WSIOSS	WD	•••••	••000	3.0-7.0	E100
		Copper Chlorophyll[in]	WSIOSIOSS	WS	••••	••••	4.5-7.0	E141[i-ii]
		Spirulina*	WS	WS	••000	••000	4.0-7.0	N/A
		Grape Juice	WS	WS	•••00	•••00	2.5-3.5	E163
e Oe		Purple Sweet Potato	WS	WS	••••	••••	2.5-4.5	E163
alla		Red Beet	WS	WS	••000	•••00	4.0-7.0	E162
c a		Naturbrown® Ingredients*	WS	WS	•••••	•••••	3.0-7.0	N/A
Organic available		Caramel Color (Class I-IV)*	WS	WS	•••••	•••••	>1.5	E150a-d
֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓		Carbon Black	WD	WD	•••••	•••••	>2.5	E153

## **GET IN TOUCH!**

Interested in a sample or have any questions? Email us at info@ddwcolor.com or contact us at any of our locations!

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