NUTRAFOODS Spectrum
perspectives on food technologies & business
ASIA

GNT expands with clean-label EXBERRYÂ paprika emulsion

07 November 2024 | News

EXBERRYÂ Shade Vivid Orange is a water-dispersible colour made from non-GMO paprika

EXBERRYÂ Shade Vivid Orange is a water-dispersible colour made from non-GMO paprika

GNT has added its first-ever paprika emulsion to the plant-based EXBERRY colour portfolio, enabling manufacturers to achieve clean-label orange shades in various food applications.

EXBERRY Shade Vivid Orange is a water-dispersible colour made from non-GMO paprika. It has a high colour intensity allows for cost-effective low usage levels and can deliver bright shades in food products including confectionery, dairy, bakery, and plant-based meat.

It can replace paprika oleoresin emulsion (E 160c) and Sunset Yellow (E 110) while supporting clear and clean label declarations. EXBERRY Shade Vivid Orange is created using physical processing methods and without the use of chemical solvents. As a result, it is classified as a food ingredient rather than an additive in many parts of the world and does not require E numbers. It can be described as â??paprika oilâ?• under EU and Chinese regulations and â??paprika oil emulsionâ?• in Australia and New Zealand. In the United States, it is listed as â??paprika (colour).â?•

Available in addition to an oil-soluble option for fat-based products, the Shade Vivid Orange range now makes it possible for manufacturers to maintain clean ingredient lists in almost any food application.