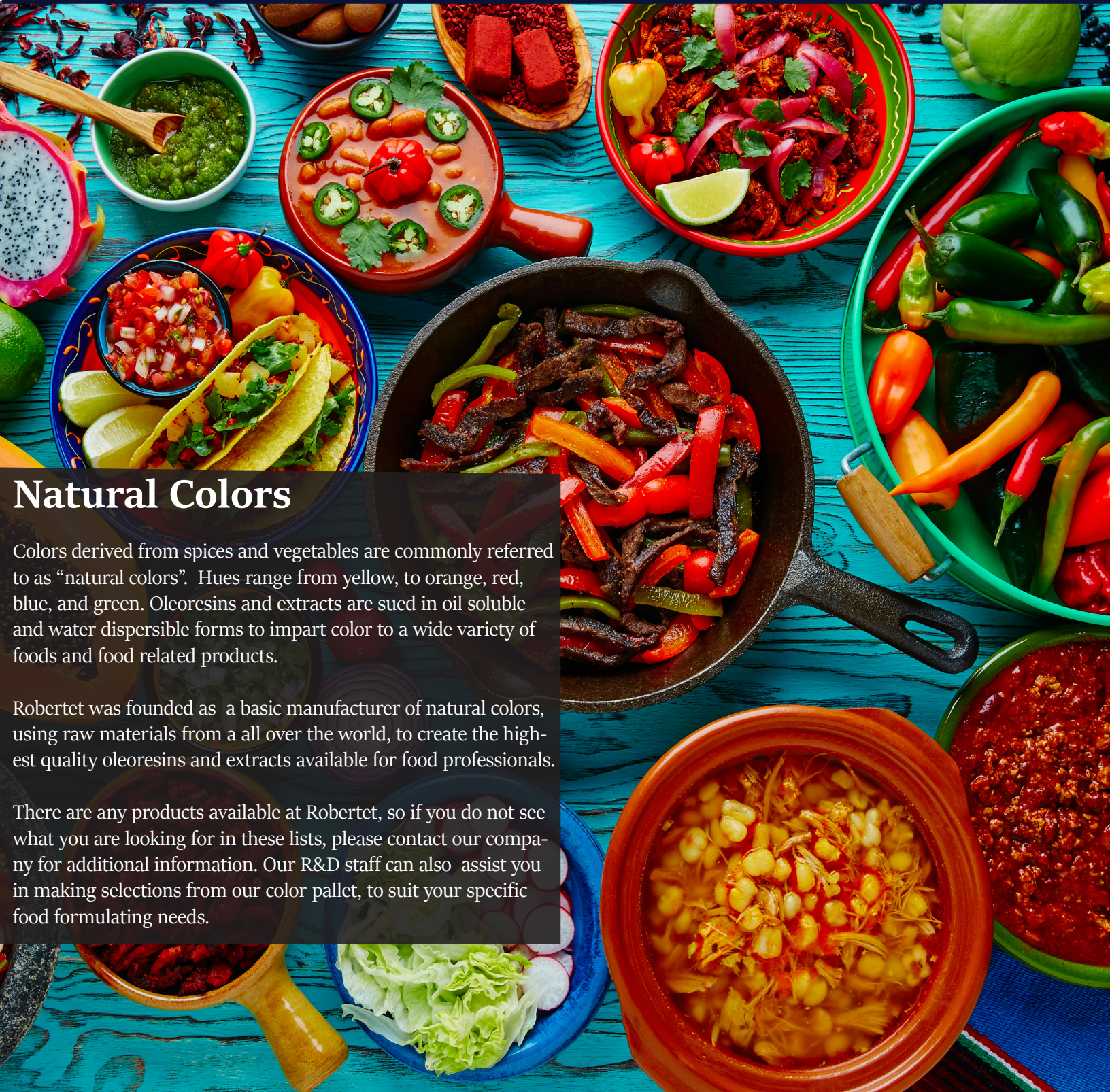




ROBERTET
GROUPE



Natural Colors

Colors derived from spices and vegetables are commonly referred to as “natural colors”. Hues range from yellow, to orange, red, blue, and green. Oleoresins and extracts are used in oil soluble and water dispersible forms to impart color to a wide variety of foods and food related products.

Robertet was founded as a basic manufacturer of natural colors, using raw materials from all over the world, to create the highest quality oleoresins and extracts available for food professionals.

There are any products available at Robertet, so if you do not see what you are looking for in these lists, please contact our company for additional information. Our R&D staff can also assist you in making selections from our color pallet, to suit your specific food formulating needs.

Adding Value

Robertet Canada's experience with colors means far more than offering natural colors in standard concentrations. Through our background in working with clients plus our specialized equipment we can develop colors to meet production and market needs. Recent examples are our work on coatings, snacks, dry soups, margarine, beverages and even assisting a lumber company in identifying their inventory.

Benefits and Advantages

Not only do we have a wide range of standard products, but also we can offer custom formulations. We are able to match existing products, and offer many items in both water and oil dispersible formats. As for quality, we maintain strict lot controls with certificates of analysis are available for every batch we ship. So you know that although our products are natural, you will obtain the same color year after year.

Our natural color palette includes:

- Annatto
- Beet
- Beta Carotene
- Chlorophyll
- Paprika
- Spirulina
- Turmeric

