



Fiorio Naturals. Be natural!

FIORIO NATURALS (FIO&NAT) A COMPLETE RANGE OF COLOURING FOODSTUFFS, EXTRACTS AND NATURAL COLOURS.

To meet the increasing demand of the Food & Beverage industry for natural ingredients, Fiorio Colori has been developing since many years a variety of colouring solutions, formulated internally in its R&D laboratory, who are respecting all newly regulations of Colouring Foodstuff, Natural Colours or Extracts.

Today Fiorio Colori offers a complete range of natural colouring solutions under the brand name FIO&NAT. All formulations are specifically developed for the needs and requests of its customers for clean labeling requirements.

PRODUCTION

Natural food colours are obtained by means of physical or solvent extraction from recognized natural sources of fruit, vegetables and spices. They are available as either water or oil soluble and are formulated to be easily dispersed.

CUSTOMIZED APPLICATIONS & PRODUCTS

Natural colours are very sensitive to process and storing conditions as light, pH and temperature. Our R&D supports all our customers to choose the proper solution and develop different specific applications. The products are available in various concentrations and blends, depending upon the shade and application the product is required for.

TECHNICAL ASSISTANCE AND R&D

Our technical staff is constantly committed to research and development of new applications. We support customers' requests with competence, flexibility and prompt answers.



FIO&NAT

FOOD APPLICATIONS:

Ice Cream & Dessert	semi-finished powder for ice cream, dessert, powder and pudding for dessert		
Confectionary	jellies, marshmallows, candies, sweets, chewing gum, coating		
Spice Blending/Seasoning	g processed meat, sausages, ready meals, sauces, dressings, condiments		
Beverage	alcoholic drinks, carbonated drinks, cocktails, juices, syrups, concentrates, isotonic drinks, liquor, powder drinks		
Bakery	soft yeast products, yeast products, dried, pre-baked cream topping		
Dairy	yogurt, cheese, milk drinks		
Fruit Preparation	pulpe puree, concentrate, jam, jellies		



Natural Colours and Extracts



Shade	Name	Declaration		
Food Ingredients, E-Number Free				
	LEMON YELLOW	EXTRACT		
	GOLD YELLOW	NATURAL FLAVOUR		
	CREAMY YELLOW	NATURAL FLAVOUR		
	WARM ORANGE	NATURAL FLAVOUR		
	ORANGE	EXTRACT		
	RASPBERRY RED for acid pH	EXTRACT		
	STRAWBERRY RED for acid pH	JUICE		
	WILD STRAWBERRY RED for acid pH	EXTRACT		
	ROSE BLEND	JUICE		
	BLEND PINK for acid pH	EXTRACT		
	BRILLIANT GREEN	EXTRACT		
	GOLD GREEN	NATURAL FLAVOUR/ INGREDIENT		
	SPIRULINA	EXTRACT		
	TOFFEE BROWN	INGREDIENT		
	CAPPUCCINO BROWN	EXTRACT		
Natural Colours				
	CURCUMIN	E100		
	CURCUMIN light stable	E100 + NATURAL FLAVOUR		
	RIBOFLAVIN	E101i		
	RIBOFLAVIN 5'-PHOSFATE	E101ii		
	LUTEIN	E161b		
	ANNATTO (BIXIN/NOROBIXIN)	E160b		
	NATURAL BETACAROTENES	E160a(ii)		

Shade	Name	Declaration
	YELLOW IRON OXIDE	E172
	BETACAROTEN	E160a(i)
	ORANGE BETACAROTENES	E160a(i)
	PAPRIKA	E160c
	ORANGE CARMINE for acid Ph	E120
	RED ANTOCIANYN for acid pH	E163
	LYCOPENE	E160d
	RED CARMINIE for acid Ph	E120
	BEETROOT	E162
	PURPLE ANTOCIANYN for acid pH	E163
	CARMINE	E120
	RED ENOCYANIN (Grape skin) for acid Ph	E163
	ENOCYANIN (Grape skin) for acid pH	E172
	RED IRON OXIDE	E163
	MAGNESIUM CHLOROPHYLL	E140i
	COPPER CHLOROPHYLL	E141ii
	CARAMEL	E150a
	CAUSTIC SULPHITE CARAMEL	E150b
	AMMONIA CARAMEL	E150c
	SULPHITE AMMONIA CARAMEL	E150d
	CALCIUM CARBONATE	E170
	TITANIO BIOXIDE	E171
	BLACK IRON OXIDE	E172
	VEGETABLE COAL	E153



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