



INPLA

Plant Ingredients and nutrition



Synthetic food colours

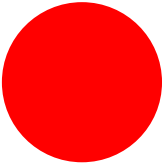
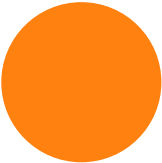
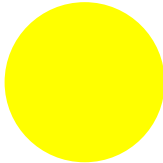
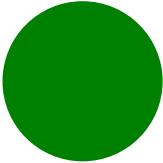
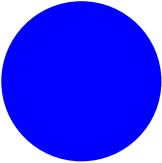


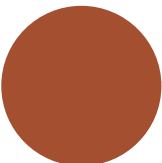
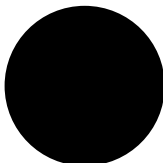
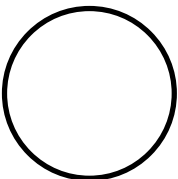

Synthetic food colours also called as artificial food colours, Are increasingly used in food and pharmaceutical industries due to low cost and high stability over heat and light..

Synthetic food colours

Synthetic food colours are produced by reaction of azo group dyes, synthetic food colours are used to achieve certain properties in food and pharmaceutical products such as improved appearance, high colour intensity, more colour stability, and colour uniformity



Our range,

 Red Solubility: oil and water Available: powder and liquid	 Orange Solubility: oil and water Available: powder and liquid	 Yellow Solubility: water and oil Available: Powder and liquid
 Green Solubility: water and oil Available: powder and liquid	 Blue Solubility: water and oil Available: powder and liquid	 Violet Solubility: water and oil Available: powder and liquid
 Pink Solubility: water and oil Available: powder and liquid	 Brown Solubility: oil and water Available: powder and liquid	 Black Solubility: oil and water Available: powder and liquid
 White Solubility: oil and water Available: liquid and powder	 Customized shades and colours are also available.	

Synthetic food colours application



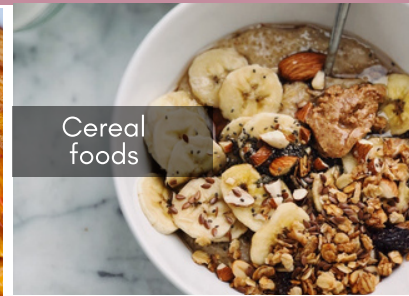
Bakery Products



Culinary and sea foods



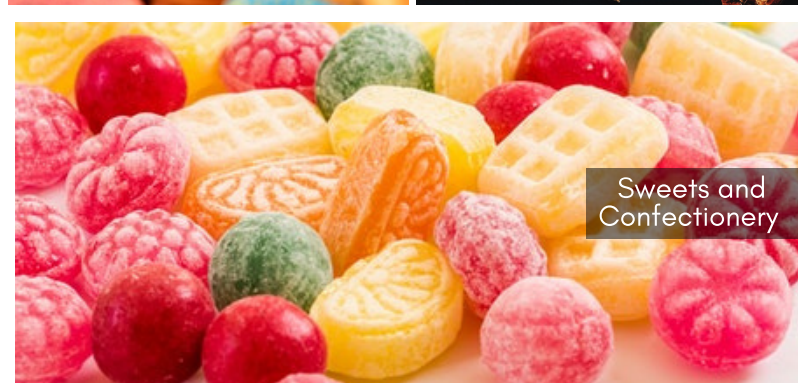
Instant food products



Cereal foods



Dairy and ice-creams



Sweets and Confectionery



Beverages



Sauce and sausage



Pharmaceuticals