

NATURAL COLOURS FOR

MEAT & PLANT-BASED ALTERNATIVES



Clean-label solutions for a growing marketplace

Consumers worldwide are searching for healthier, more sustainable options to replace meat. There is already an expectation for these plant-based meat alternative products to look and perform like meat when cooking.

SOLUTIONS FOR VISUALLY APPEALING MEAT & PLANT-BASED ALTERNATIVES

Our FiorioNat range of natural colours and natural colouring foodstuffs use plant-based raw materials, such as turmeric roots, paprika, red beet and caramelised sugars to provide realistic visuals. A selection of these colouring solutions also perform in meat products to enhance the natural appearance.

- ✓ Visually appealing colours that perform before & after cooking
- ✓ Vegan friendly
- ✓ Natural & clean-label solutions
- ✓ Preservative free options
- ✓ Dedicated colours application team to ensure stability considering pH value & viscosity
- ✓ Customised solutions to ensure colour stability throughout the entire shelf-life of the product.

SOLUTIONS AVAILABLE FOR THE FOLLOWING MEAT & PLANT-BASED ALTERNATIVES:

- BURGERS
- MEATBALLS & MINCE
- SAUSAGES & BACON
- CHICKEN NUGGETS
- FISH FINGERS & FILLETS
- DELI-MEATS (HAM ETC)



FIORIOCOLORI
BY NACTAROME

Get in touch with your Account Manager for more information regarding our full range of colouring solutions.

www.nactarome.com



NATURAL COLOURS TO ENHANCE MEAT PRODUCTS

Over time meat products show a loss of colour, often changing to a grey-brown shade which is perceived negatively by the consumer. FiorioColori provides a range of natural solutions to ensure meat reaches the consumer looking as fresh as possible.

FiorioClean Strong Red



Traditional deli-meats can be brought to life by using FiorioColori's Strong Red colouring.

Highly stable when tested on a reconstituted salted pork in brine and steamed.

Uncoloured | *White-grey, slight tint*



Coloured 0.2% | *Authentic, pink hues*



NATURAL COLOURS FOR MEAT ALTERNATIVES



Over 50% of current product launches in the meat substitute category relate to beef patties, meatballs or ground meat alternatives, according to Innova Market Insights. However, without colour these plant-based options are not visually appealing to the consumer.

FiorioClean Beef Patty



FiorioColori has developed a heat stable 'Beef Patty' colouring to replicate the satisfying caramelised appearance of its meat counterpart. Developed initially for pea protein burgers but also successful in soy based products.

Uncoloured (uncooked vs cooked) | *Pale, ashy grey hue, yellow tones when cooked.*



Coloured with FiorioClean Beef Patty (uncooked vs cooked) | *Rich, almost juicy-looking, deep red-brown tones*

- ✓ Visually appealing before & after cooking
- ✓ Preservative free
- ✓ Heat stable
- ✓ Vegan suitable
- ✓ Halal suitable
- ✓ Kosher certified




FiorioClean Future Blend



The clean-label Future Blend colouring solution has been designed to perform in vegan applications, recreating an authentic meat appearance on a plant-based protein.

- ✓ Visually appealing before & after cooking
- ✓ Heat stable
- ✓ Vegan suitable

CLEAN-LABEL 

Transforming a vegan burger from a pale yellow to a deep brown, using FiorioClean Future Blend.



Uncoloured
(uncooked vs cooked)



FiorioClean Future Blend 1.3%
(uncooked vs cooked)



FiorioClean Future Blend 2.5%
(uncooked vs cooked)

FiorioClean Future Blend Plus



Future Blend Plus is based on the tried and tested Future Blend colouring but with the addition of a unique blend of spice extracts to bring extra depth to the product's appearance. This gives an intense richness even before cooked.

- ✓ Visually appealing before & after cooking
- ✓ Heat stable
- ✓ Vegan suitable

CLEAN-LABEL 

Transforming a vegan burger from a pale yellow to a strong burnt orange-brown, giving the appearance of an intense meat profile, coloured using FiorioClean Future Blend Plus.



Uncoloured
(uncooked vs cooked)



FiorioClean Future Blend Plus 1.3%
(uncooked vs cooked)



FiorioClean Future Blend Plus 2.5%
(uncooked vs cooked)



Our dedicated colours application laboratory means we are able to work in conjunction with your development team to ensure we have the right solution for your specific product.

Get in touch to find out more by contacting the team:
info@aromatagroup.com

SOLUTIONS FOR MEAT & PLANT-BASED MEAT ALTERNATIVES

Product	FiorioClean Strong Red	FiorioClean Beef Patty	FiorioClean Future Blend	FiorioClean Future Blend Plus
Code	PE996REDP	PE612BROP	PE994VEGL	PE995VEGL
TDS	Yes	Yes	Yes	Yes
MOQ	20kg	20kg	20kg	20kg
Lead time	5-30 days	5-30 days	5-30 days	5-30 days
Labelling	Vegetable juice concentrate, spice extracts	Burnt sugar, red beet juice concentrate, paprika extract	Vegetable extracts, apple juice concentrate, lemon juice concentrate	Vegetable & spice extracts, apple juice concentrate, lemon juice concentrate
Applications	Cooked ham & vegan alternatives	Burger meat & vegan alternatives (successful in both pea protein or soy base)	Vegan burger & other vegan products	Vegan burger & other vegan products
Dosage	8-11 g/kg	5-10 g/kg	13-25 g/kg	13-25 g/kg
Shelf life	12 months	9 months	6 months (t°<10°C)	6 months (t°<10°C)
Solubility	Water dispersible	Water soluble	Water soluble	Water soluble
Format	Powder	Powder	Liquid	Liquid
pH range	5-7	3-7	3-7	3-7
Packaging	Carton box	Carton box	Plastic tank	Plastic tank
Preservatives	No	No	Yes	Yes
Product benefits	<ul style="list-style-type: none"> ✓ Clean-label red colour ✓ Natural ✓ Excellent stability ✓ Powdered solution ✓ Preservative free ✓ Heat stable ✓ Vegan suitable ✓ Carmine alternative (in certain applications) 	<ul style="list-style-type: none"> ✓ Clean-label brown colour ✓ Visually appealing before & after cooking ✓ Preservative free ✓ Heat stable ✓ Vegan suitable 	<ul style="list-style-type: none"> ✓ Clean-label ✓ Visually appealing before & after cooking ✓ Heat stable ✓ Vegan suitable 	<ul style="list-style-type: none"> ✓ Clean-label ✓ Visually appealing before & after cooking ✓ Heat stable ✓ Vegan suitable

Get in touch with your Account Manager for more information regarding our full range of colouring solutions.