



This time in our newsletter

No. 4 Spring 2018 Edition

- General
- Spirulina Green
- Know your colour! Yellow
- Market developments

General

2018 is well underway. All kinds of new projects are being started so that we can once again bring new products to the market this year.

Among other things, the ice cream season has begun again, and the colour [Carbon Black Solution](#) (vegetable-based, active carbon) is especially popular. When the dose is adequate, you get jet-black ice cream. A colour that really draws attention! At a lower dose, it becomes a beautiful grey hue.

As Holland Ingredients, we develop dyes, and thus the products that enable our customers to create colours. We constantly look for new possibilities. For example, we recently added the colour Spirulina Green to our portfolio.



Holland Ingredients Colouring Food Spirulina Green

In our previous newsletter, we announced that our assortment includes HI Food Colouring Spirulina Blue. This is derived from a green alga. We now also have this green alga available as a colourant, which means it requires no e-number.

[Click here to read more](#)



Know your colour! Yellow

For many products, yellow is the basic colour. For example, butter, banana or lemon ice cream, chocolate (especially at Easter), sauces, bread products (maize bread, among others) and so on. It is also abundantly present in natural products. This means the colour yellow has an important place in the world of foodstuffs. We can therefore offer the necessary variants in natural colourants. For example, Annatto, Safflower and Curcumin. Here too, there are powder, oil soluble and water soluble variants.

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Market developments

In this edition, we discuss the market developments in Carmine, Paprika, Curcumin and Annatto. How is the harvest going for these products?

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