

Product information colouring systems, as of 7|2018

PLANT PIGMENTS

The new Meat Cracks colouring systems eels in colour stability compared with conventional plant pigments. The M-COLOUR® products on the basis of water-soluble plant pigments convince through an optimal price-performance ratio and they are an excellent substitute for carmine. Many products are Halal compatible.

Simple and secure handling

Thanks to their good water-solubility, all preparations are easy to distribute within the whole product- even in big calibers- and they ensure a uniform, pleasing and natural colour picture without core formation.

Your benefits

- + Increased colour stability
- + Excellent water solubility
- + Natural colour picture
- + No core formation
- + Heat-stable

M-COLOUR®

The most important at a glance:

Product	Art.No.	Area of application	Description	Dosage
M-COLOUR® Pure Red CS	59.00060	Boiled sausages	<ul style="list-style-type: none"> • Heat-stable colouring agent on the basis of plants • Develops a natural meat colour 	4–6 g/kg or depending on desired colour intensity
M-COLOUR® Pure Red CS Halal	59.00061	Boiled sausages	<ul style="list-style-type: none"> • Heat-stable colouring agent on the basis of plants • Develops a natural meat colour • Suitable for Halal 	4–6 g/kg or depending on desired colour intensity
M-COLOUR® Pure Red RS	59.00062	Sliceable raw sausages, Salami	<ul style="list-style-type: none"> • Mixture of plant pigments • Develops a stable, natural meat colour 	2 g/kg or depending on desired colour intensity

Curious?

Your personal Meat Cracks expert will be glad to provide further information without any obligation.

From idea to market maturity: Together with you and your team, our technologists ensure the smooth integration into your production process, consider your individual requirements and support you from trials and tastings to the finished product.

