



spectra^{NCS}



**Food colours
inspired by
mother nature**

Plant Lipids: Colouring your foods naturally

Since our inception in 1979, Plant Lipids has rapidly grown to attain the status of a world-renowned manufacturer of food ingredients. The company successfully made headway, to become a provider of technology-based natural ingredients, ingredient systems, and integrated solutions for the food and beverage industry.

Strategically located at the spice-growing foothills of Southern India, there are currently 14 processing plants located in India, Sri Lanka, Germany and the newly commissioned site in the UK which is BRCGS certified and specializes in deriving food colours from natural sources. Notably, our UK facility has recently achieved the prestigious BRC – AA+ certification, underscoring our commitment to excellence. Specializing in Natural Food Colours, Plant Lipids continues to be a trusted partner in delivering quality and innovation.

Our company's holistic and strategic philosophy is encapsulated in the phrase "Enriching life with natural hues." This guiding principle has driven us to develop a spectrum of colors that not only captivate with visual appeal but also prioritize quality and safety.

The emphasis with which we build ever-lasting customer relationships sets us apart. We are deeply attuned to customer requirements and the stringent regulations in the food industry.

Enriching life with natural hues

Encounter our presence across diverse settings. Plant Lipids manufactures formulations tailored for a broad spectrum of taste - sensitive applications, ensuring versatility and suitability.





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Hey
Sunshine!



SPECTRA YELLOW

Dive into the captivating allure of yellow shades, spanning from pastel tones to intense lemon hues, perfectly suited for various applications in the food and beverage industry. Our key components like Beta-carotene and Curcumin are specifically crafted for beverages.

Derived from a variety of sources like **Turmeric, Marigold, Safflower, and Beta Carotenes**, these natural yellow hues infuse vibrancy into your products. Plant Lipids excel in producing a diverse array of items, including water and oil soluble liquids and powders. Our formulations are intricately designed to meet your specific requirements, providing a perfect match for applications such as savoury dishes, ready meals, sauces, beverages, confectionery, and dairy. Count on Plant Lipids to deliver customized natural yellow colours, enhancing the visual appeal of your products across a wide spectrum of uses.

Product Name	Classification	Solubility	Product Form	Typical Applications
Curcumin	E100	Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionery, Savoury, Pharma, Animal feed
		Oil Soluble	Liquid	Dairy, Confectionery, Savoury, Animal feed, Cosmetics
Beta carotene	E160a(i), E160a(ii), E160a(iii), E160a(iv)	Water Soluble	Powder & Liquid	Beverage, Dairy, Bakery, Confectionery
		Oil Soluble	Liquid	Dairy, Savoury, Confectionery
Marigold Extract (Xanthophyll)	E161b	Water Soluble	Powder & Liquid	Dairy, Bakery, Pharmaceuticals, Animal feed
		Oil Soluble	Liquid	Dairy, Pharmaceuticals, Cosmetics, Animal feed
Safflower Extract (Carthamus Yellow)	Colouring Food	Water Soluble	Liquid	Dairy, Bakery, Confectionery, Beverage
		Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionery, Beverage

The logo for Spectra NCS, featuring the word "spectra" in a lowercase, sans-serif font with a blue and red swoosh underneath, and "NCS" in a smaller font to the right.

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Tangerine Tango





SPECTRA ORANGE

From subtle pale orange to vibrant and intense hues, Plant Lipids offers a wide spectrum of natural orange shades. Our orange hues are achieved using raw ingredients sourced from **Annatto Bixin, Norbixin, Paprika & Beta carotenes**.

These natural ingredients form the basis for a range of products, covering water and oil soluble liquids and powders. Notably, Paprika is utilized in a completely deodorized form, enhancing its versatility.

Our formulations cater to various applications, including savoury dishes, ready meals, sauces, beverages, confectionery, and dairy. Tailored with the customer in mind, Plant Lipids provides perfect custom made products to deliver the desired orange shades for your specific application.

Product Name	Classification	Solubility	Product Form	Typical Applications
Paprika Oleoresin	E160c	Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionery, Savoury
Annatto Bixin	E160b(i)	Oil Soluble	Liquid	Dairy, Confectionery, Savoury
		Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionery, Beverage, Savoury, Pharama
Annatto Norbixin	E160b(ii)	Oil Soluble	Liquid	Dairy, Confectionery, Savoury, Cosmetics, Animal feed
		Water Soluble	Powder & Liquid	Dairy, Confectionery, Pharamacueticals
Beta Carotene	E160a(i), E160a(iii)	Water Soluble	Liquid	Beverage & Confectionery

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Ready
for
Red?





SPECTRA RED

Delve into an intense range of natural red shades perfectly suited for diverse applications in the food and beverage industry. Our red hues are derived from Anthocyanins, namely **Black Carrots, Sweet Potatoes, Red Radish, and extracts from Monascus* and Cochineal Carmine.**

These natural ingredients serve as the foundation for a variety of products, including water and oil soluble liquids and powders. Notably, we offer Black Carrot as a Juice Concentrate, categorized as a Colouring Food.

Our formulations are meticulously designed for various applications, including savoury dishes, ready meals, sauces, beverages, confectionery, and dairy. Tailored to meet your specific needs, Plant Lipids provides customised products to deliver the desired red shades for your application.

Product Name	Classification	Solubility	Product Form	Typical Applications
Black Carrot juice	Colouring Food	Water Soluble	Liquid	Beverage, Savoury, Confectionery
Anthocyanin (Black carrot, Purple Sweet Potato, Red Radish, Hibiscus Extract)	E163	Water Soluble	Powder & Liquid	Beverage, Savoury, Confectionery
Carmine	E120	Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionary, Savoury
		Oil Soluble	Liquid	Confectionary, Savoury
Red Yeast Rice (Monascus)		Water Soluble	Powder & Liquid	Dairy, Savoury

*Regulatory Note: Products like Monascus Red are not approved for use in the EU. Plant Lipids adhere to the regulatory guidelines of the EU.



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Green
Glow



SPECTRA GREEN

Embark on a journey through the lush spectrum of natural green shades, ranging from the freshness of light green apple to the richness of deep mint. These hues, derived from Chlorophyll in three forms - **Sodium Copper Chlorophyllin, Copper Chlorophyll, and Magnesium Chlorophyll** - are naturally suited for diverse applications in the food and beverage industry.

Plant Lipids source Chlorophyll from various origins, including Alfa Alfa Grass, Napier Grass, and Spinach leaves, resulting in a broad range of products from oil soluble liquids to water soluble liquids and powders using Plant Lipids' Super-Sol Concept Technology.

Our Lime Green shades are achieved by blending Chlorophylls with yellow-based ingredients like Curcumin or Safflower. These formulations, crafted using Plant Lipids' expertise, are designed to meet the specific needs of your applications like Dairy, Bakery, Confectionary, Beverage, Savoury, Pharmaceuticals, Cosmetics, Animal Feed, Meat, and poultry. Trust us to provide tailor-made products that deliver the perfect green shades for your culinary creations.

Product Name	Classification	Solubility	Product Form	Typical Applications
Sodium Copper Chlorophyllin	E141(ii)	Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionary, Beverage, savoury, Pharma
		Oil Soluble	Liquid	Dairy, Confectionary, Savoury
Copper Chlorophyll	E141(i)	Water Soluble	Powder & Liquid	Savoury, Dairy, Cosmetics, Animal feed
		Oil Soluble	Liquid	Savoury, Dairy
Magnesium Chlorophyll	E140	Water Soluble	Powder & Liquid	Savoury, Dairy, Pharma, Animal feed
		Oil Soluble	Liquid	Savoury, Dairy
Non-Chlorophyll Green		Water Soluble	Powder & Liquid	Dairy, Confectionery, Pharma

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Playful Pink





SPECTRA PINK / SPECTRA PURPLE

Immerse yourself in a captivating array of pink shades, ranging from deep pink to intense purple hues, ideally suited for diverse applications in the food and beverage industry. Plant Lipids derive these enchanting colours from diverse sources, including **Beetroot and Carmine** for Pink and **Anthocyanin (from Black carrots), Purple sweet potato, and Red Radish** for Purple. Notably, both Beetroot and Black Carrot are also available as Colouring Foods, providing versatile options.

These naturally crafted pigments ensure that both purple and pink shades meet specific application requirements like Dairy, Bakery, Confectionary, Savoury, Beverage, Pharmaceuticals, Meat, and poultry. Our product formulations include water & oil soluble liquids and powder formats, guaranteeing a perfect match for your creations.

Product Name	Classification	Solubility	Product Form	Typical Applications
Betanin	E162	Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionary, Savoury, Beverage, Pharma
		Oil Soluble	Liquid	Dairy, Confectionary
Beetroot Juice	Colouring Food	Water Soluble	Liquid	Dairy, Confectionary, Savoury, Animal feed
Anthocyanin (Black carrot, Purple Sweet Potato, Red Radish)	E163	Water Soluble	Powder & Liquid	Dairy, Confectionary, Savoury, Animal feed
Black Carrot Juice	Colouring Food	Water Soluble	Liquid	Dairy, Confectionary, Savoury, Animal feed

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Serene Blue





SPECTRA BLUE

Journeying through a dynamic array of blue hues, spanning from the tranquillity of light sky blue to the depth of intense indigo. Derived from diverse sources, such as **Spirulina and Gardenia***, we have recently introduced **Clitoria** to breathe life into these natural blue hues.

Our flexibility in utilizing various raw materials allows us to cater to a wide range of application verticals, including Dairy, Bakery, Confectionery, Beverage, and Savoury comprising water and oil soluble liquids & powders.

Trust Plant Lipids for a variety of natural blue colours that not only meet your aesthetic requirements but also adhere to regulatory standards. Our diverse blue shades are created to enhance the attractiveness of your products across various applications.

Product Name	Classification	Solubility	Product Form	Typical Applications
Spirulina Extract	Colouring Food	Water Soluble	Powder & Liquid	Dairy, Confectionery, Pharma
		Oil Soluble	Liquid	Dairy, Confectionery
Gardenia Extract	Colouring Food	Water Soluble	Liquid	Dairy, Confectionery, Pharma
		Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionery, Beverage, Savoury
Clitoria Extract	E163	Oil Soluble	Liquid	Dairy, Confectionery
		Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionery, Savoury

***Regulatory Note: Products like Gardenia might not be approved for use in all regions. Plant Lipids adhere to the regulatory guidelines of the EU.**

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Dark Enigma!





SPECTRA BLACK

Elevate the aesthetic charm of black shades, ranging from light grey to dark supreme black, in our natural colours. Crafted with precision, the base material used is carbon black derived from coconut shells and bamboo, ensuring a rich and versatile palette.

Introducing our innovative product - a black colour that dissolves instantly in water, conveniently offered in both powder and liquid forms. Its versatility makes it a seamless addition to Dairy, Confectionery, and Bakery applications. With options for water dispersibility and oil dispersibility, this product is also well-suited for Savoury, Poultry, and other oil-based food applications.

At Plant Lipids, we take pride in customizing solutions to meet specific customer application requirements, ensuring precision and quality in both functionality and regulatory standards.

Product Name	Classification	Solubility	Product Form	Typical Applications
Vegetable carbon	E153	Water Dispersible	Powder	Bakery, Savoury
		Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionery, Savoury, Meat & Poultry, Pharma
		Oil Dispersible	Liquid	Confectionery, Savoury

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Moonlight Magic!





SPECTRA WHITE

Experience the versatile range of white shades, from warm beige white to ivory white and pure white, designed for various applications. Plant Lipids derives these natural white colours from a combination of **natural starches and minerals**, ensuring a diverse and nuanced palette.

Our natural white colours boast high resistance to pH and light, making them adaptable to various applications. Introducing innovation, we offer a Natural Titanium Dioxide replacer tailored for Confectionery, Beverage, and Pharmaceuticals.

Crafted with precision, embracing water soluble and water-dispersible powders and liquids, ensure a uniform and appealing array of white shades, elevating the overall visual charm of your products.

Product Name	Classification	Solubility	Product Form	Typical Applications
Starch		Water Soluble	Powder & Liquid	Confectionery, Beverage, Pharma
Starch & Calcium Carbonate	E170	Water Dispersible	Powder	Confectionery, Pharma, Cosmetics

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Warm Brown





SPECTRA BROWN

Discover a rich spectrum of brown shades at Plant Lipids, ranging from light yellowish brown to deep whiskey brown and intense dark brown. Our natural brown colours are expertly **crafted with various caramel classes**, ensuring a nuanced palette. Innovating with a **green tea-derived caramel replacer** adds a unique twist to traditional hues.

Committed to quality, our brown color products exhibit exceptional stability against light, heat, and varying pH levels. Our adaptability in utilizing varied formulations, incorporating water and oil soluble liquids & powders, allows us to meet industry requirements with precision.

Versatile and applicable across industries such as Dairy, Bakery, Confectionery, Beverage, Savoury, Meat & Poultry, Pharmaceuticals, Animal Feed, and Cosmetics, our natural brown colors are tailored to perfection for each application, delivering consistent and enticing shades that enhance your product's visual appeal.

Product Name	Classification	Solubility	Product Form	Typical Applications
Caramel	E150a, E150c, E150d	Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionary, Beverage, Savoury, Pharma
	E150d	Oil Soluble	Liquid	Savoury
Burnt Sugar	Clean Label	Water Soluble	Powder & Liquid	Dairy, Bakery, Confectionary, Beverage, Savoury, Pharma
Green Tea	Clean label	Water Soluble	Powder	Dairy, Bakery, Confectionary, Beverage, Savoury, Pharma

The strategy of alliance with our farmers

Dealing with dynamic challenges in the realm of nature, we utilize our farms and collaborate closely with the farming community.

Our advantages:

- Comprehensive understanding of your requirements.
- Quality control over raw materials at the source.
- Assurance of ingredient availability and continuous supply
- The knowledge of the source ensures traceability, promoting food safety and security.



Going forward, going natural

In every sector of the food industry, modern global consumers increasingly prioritize natural ingredients. At the forefront of this growing trend are colours derived from natural sources.

As a leading producer of Natural Food Colours, Plant Lipids ensures the highest quality and consistency, backed by our globally recognized quality certifications for additional assurance. With a worldwide presence and a committed, innovative applications team, we stand prepared to provide manufacturers globally with inventive and vibrant products, staying aligned with current trends.

This is what makes Plant Lipids a trusted partner and provider of Natural Colour Solutions for the global market place.



Our Certifications



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