Natural Color Guide

Natural Color Solutions Designed for Modern Formulation

They say you eat with your eyes; today's consumers expect clean labels without compromising visual impact—and formulators need color systems that perform across real-world processing conditions. Our natural food colors are engineered to deliver vibrant, consistent hues using ingredients sourced from nature and optimized through technical expertise.

Built on a portfolio of fruit-, vegetable-, and botanical-derived pigments, our color systems are designed for stability, scalability, and regulatory confidence. Whether you're formulating beverages, dairy, confections, bakery, plant-based foods, or supplements, our solutions are tailored to withstand heat, light, pH, and shelf-life challenges while meeting global clean-label expectations.

Black Carrot
pH range: 2-4.5

TYPICAL APPLICATIONS

- Beverages
- Confection
- Desserts
- Yogurt

Purple Sweet Potato
pH range: 2-4.5

TYPICAL APPLICATIONS

- Beverages
- Confection
- Desserts
- Yogurt

Red Cabbage
pH range: 2-4.5

TYPICAL APPLICATIONS

- Beverages
- Confection
- Desserts
- Yogurt

Red Radish
pH range: 2-6

TYPICAL APPLICATIONS

- Beverages
- Confection
- Desserts
- Yogurt

Beet
pH range: 4-8

TYPICAL APPLICATIONS

- Dry Beverage Mixes
- Seasoning Blends
- Frozen Desserts
- Yogurt & Dairy Drinks

Paprika
pH range: 3-8

TYPICAL APPLICATIONS

- Sauces
- Seasoning Blends
- Cheese
- Savory Snacks

GMO FREE

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OSAGE™ COLORS

Beta Carotene
pH range: 3-8

TYPICAL APPLICATIONS

- Beverages
- Seasoning Blends
- Cheese
- Savory Snacks

Annatto
pH range: 3-8

TYPICAL APPLICATIONS

- Cheese
- Seasoning Blends
- Ice Cream
- Dairy Based Drinks

Turmeric
pH range: 3-8

TYPICAL APPLICATIONS

- Condiments
- Dry Mixes
- Sauces
- Ice Cream

Chlorophyll
pH range: 3-14

TYPICAL APPLICATIONS

- Dry Citrus Beverages
- Dentifrices
- Cosmetics

Spirulina Blue
pH range: 4-9

TYPICAL APPLICATIONS

- Ice Cream
- Frosting
- Dry Beverage Mixes
- Confections

Butterfly Pea
pH range: 2-6

TYPICAL APPLICATIONS

- Energy Drinks
- Alcoholic Beverages
- Fruit & Nutritional Drinks
- RTE Cereal

Backed by formulation support, application guidance, and dependable supply, we don't just provide color—we deliver **predictable performance, regulatory clarity, and faster time-to-market**. From concept to commercialization, our natural color solutions help your products stand out on the shelf and align with today's marketplace.

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