



Colourings the horizon of health naturally

Product derived from Marigold

Synthite offer a wide range of ingredients derived from finest marigold flowers, Synthite's back ward integration program ensures that farmers follow the prescribed norms and follow standard harvest and post-harvest practices, which are critical in avoiding contamination.

Lutein and its esters as coloring pigments has recently grabbed the attention of product developers due to it better stability towards light and wide range of colour hue from yellow to orange. The pigment finds its application in dairy, beverage, confectionary and savory segment.

Synthite offers deodorized marigold oleoresin, lutein esters and lutein which complies to EU regulation 231/2012 with content of total colouring matter not less than 4 % calculated as lutein.

Product range:

- Lutein range available up to Lutein 75% crystalline with Xa*: 850 g/kg.
- Lutein ester range available up to Lutein ester 60% with Xa*:360 g/kg.
- Deodorized Marigold Oleoresin range up to Xa*: 150–200 g/kg.

Applications and advantages as colour

Dairy–Excellent heat stability withstands high temperature pasteurization.

Beverage–Excellent light stability as compared other yellow /orange pigments.

Confectionary–Better clarity in the hard boiled candies.

Savory and bakery: Better heat and light stability.

Products available as powder, beadlets ,granules and liquid in both oil and water soluble forms.