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FOR IMMEDIATE RELEASE

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Sensient Expands Broadest Offering of Bright and Stable Natural Blue and Green Colors

ST. LOUIS, MISSOURI—August 21, 2013—Sensient® Colors LLC, a business unit of Sensient Technologies Corporation (NYSE:SXT) and the global leader in color, announces the industry’s first complete color spectrum of clean label, bright and stable natural blues and greens permitted in the US for use in food and beverages.

“Developing formulations from three unique natural blue sources, including Spirulina and a patent pending process application, we can offer our customers even more shades of blues, greens and purples with superior performance across all food and beverage applications,” says Mike Geraghty, President, Color Group, Sensient Technologies Corporation. “Combining this blue portfolio with our expanded ranges of reds, oranges and yellows from our Advanced Emulsion Technology creates the most complete natural color spectrum available to customers. “

Sensient’s expanded natural blue and green offering includes Spirulina, a natural color source that delivers clean bright blue and green shades. Spirulina has recently been

approved by the FDA for use in chewing gum and confectionery applications in the US. While Spirulina fulfills some of the natural blue color needs in the US market, its application use is limited. Sensient provides two additional natural blue sources delivering the largest natural blue portfolio in the industry. These new alternatives can be more economical and more effective across many applications in dairy, processed foods, baking, beverage and confection.

Sensient's natural blue platform can replicate the bold shades of certified colors and offer additional appealing natural colors ranging from blueberry to sky blue, vibrant emerald to clean mint green, and intense grape to soft pastel lavender purple. They are available in different delivery systems including liquid, powder and dispersion forms. Sensient's new colors have proven to be extremely pH, light and heat stable. This superior performance results from Sensient's extensive protocol in sourcing and testing these raw materials and its SQF Level 3 certified global manufacturing facilities exceeding the highest independent standards.

ABOUT SENSIENT COLORS LLC

Sensient Colors brings life to products, adding color and visual enjoyment to food and beverage applications worldwide. Offering unparalleled color innovation and proprietary technologies for over 100 years, Sensient Food Colors applies industry defining color expertise, enhancing brand value through premium sensory appeal and performance.

Sensient Colors LLC is a unit of Sensient Technologies Corporation, a leading global manufacturer and marketer of colors, flavors, and fragrances. Sensient employs advanced technologies at facilities around the world to develop specialty food and beverage systems, cosmetic and pharmaceutical systems, inkjet and specialty inks and colors, and other specialty and fine chemicals. The company's customers include major international manufacturers representing many of the world's best-known brands.

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