GEESTHACHT, GERMANY – January 22, 2015 –

Sensient Food Colors Europe has developed proprietary technology in the extraction of Spirulina blue that complies with both the new EU Guidance Notes and FDA quality specifications.

The 'EU Guidance Notes on the classification of food extracts with colouring properties' and FDA approval have provided the opportunity to use Spirulina concentrate as a food colouring. Sensient has invested in a dedicated production line for Spirulina blue at its facility in Corte Tegge, Italy, which specialises in the processing and concentration of aqueous extracts.

'This latest investment enables us to offer customers a wider choice of colouring food possibilities to meet new demands in the marketplace,’ commented Dr. Roland Beck, Managing Director of Sensient Food Colors Europe. 'Using our proprietary extraction technology, we can produce a vibrant blue shade from Spirulina suitable for use in confections and gum as well as ice cream, water ice and frosting type applications.'
About Sensient Food Colors Europe

Sensient Colors brings life to products, adding colour and visual enjoyment to food and beverage applications worldwide. Offering unparalleled colour innovation and proprietary technologies, Sensient Food Colors applies industry defining colour expertise, enhancing brand value through premium sensory appeal and performance.
Sensient Food Colors Europe is a unit of Sensient Technologies Corporation, a leading global manufacturer and marketer of colours, flavours and fragrances. Sensient employs advanced technologies at facilities around the world to develop speciality food and beverage systems, cosmetic and pharmaceutical systems, inkjet and speciality inks and colours, and other speciality and fine chemicals. The company’s customers include major international manufacturers representing many of the world’s best-known brands.

http://www.sensient-fce.com