Colouring

The current clean label trend in the food processing industry calls for substituting of food ingredients with an E-number using natural E-number-free alternatives. Looking into colouring, Caramel (E 150) is widely used for brown shades.

The production process using heat and chemicals is not regarded as natural, hence caramel has to be labelled as food additive with an E-number.

Aqueous solution of Leiber Asada DC, LS

Leiber's yeast extract portfolio offers several brownish to dark brown yeast extracts that show excellent colouring side. The colour shade depends on the dosage and ranges from light yellow to dark brown. These dark brown extracts are seen as natural, E-number-free foodstuffs. Our Asada-type extract can particularly replace E 150-Caramel, labelled as yeast extract.

Product code	Product name	Consistency	Salt on d.m.
101469	Leiber Asada DC, LS	Powder	< 3%

Leiber's dark yeast extracts ...

This product is available as free-flowing, agglomerated powder. Several advantages compared to colour E 150-Caramel are evident:

- Variety of brown shades
- Mild taste profile
- pH stable
- Stable during all common processes
- No loss of colour during storage

Applications:

- Meat products
- Sauces, seasonings and gravies
- Snacks and bakery products
- Vegetarian and vegan products
- Texturised vegetable proteins (TVP)
- Unfiltered beverages

Benefits:

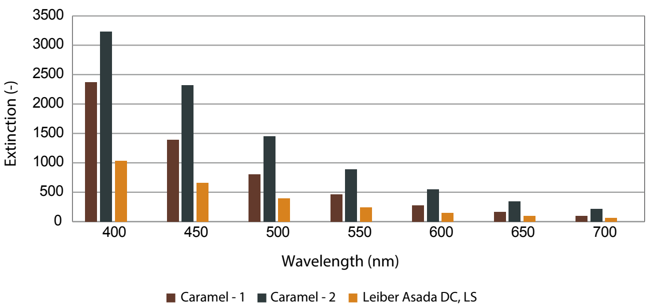
- Functional alternative to colour "Caramel"
- Easy application
- Declaration yeast extract

Clean Label | GMO FREE | حلال | Kosher

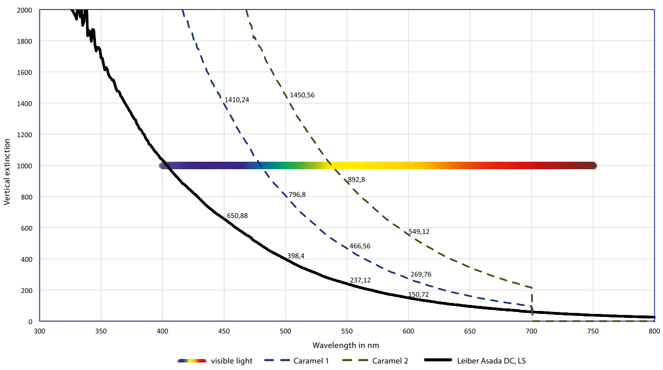
Leiber
Excellence in Yeast

Colouring

Leiber Asada DC, LS is a natural and label-friendly alternative to Caramel colour (E 150). With a very intense typical dark brown colour and a mild, neutral taste, it is suitable for many different applications, where Caramel is frequently used. The stability is as important as the shade itself. The typical product characteristics as well as the stability of Leiber Asada DC, LS under certain conditions are shown below:



Wavelength of Leiber Asada DC, LS:



Stability test in various solutions:

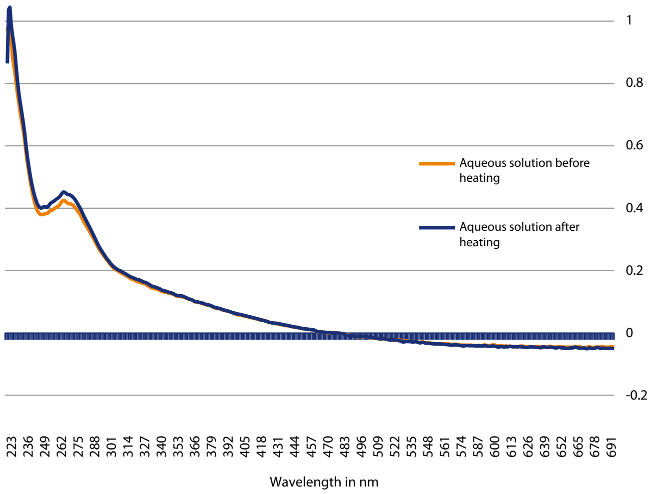
- Asada DC, LS concentration: 0.1% resp. 0.22%
- Storage condition: room temperature, day light
- Storage time: 14 days

RESULTS: no loss of colour during storage

Process stability

- Thermal stability (121 °C or 249.8 °F; 30 min) – retort conditions
- Freeze – Thaw – Stability (Freezing at –18 °C or –0.4 °F)

Wavelength curve of Leiber Asada DC, LS before and after heat treatment for 30 min, at 121 °C (249.8 °F):



RESULTS: no colour changes during process

Summary "colour stability" of Leiber Asada DC, LS:	
Stable in 20% ethanolic solution	✓
Stable in 40% ethanolic solution	✓
Stable in 20% aqueous salt solution	✓
pH stable	✓
Stable under retort conditions	✓
Freeze – Thaw – Stable	✓

Stability tests in various solutions:

- Aqueous solution
- 20% and 40% ethanolic solution
- 20% aqueous salt solution
- pH range 1.5–14 in aqueous solutions

We have been upcycling at world-market level since 1954 and keeping the environment and climate in mind.

Leiber

Excellence in Yeast

Leiber GmbH | Franz-Leiber-Straße 1 | 49565 Bramsche
Germany | info@leibergmbh.de | leibergmbh.de