

Color Emulsions

Let WILD's Colors from Nature® line of water-soluble emulsions solve your beverage and food coloring needs. From beverages to bakery and dairy to savory, these emulsions are suitable across a wide range of product categories. Made from nature's ingredients like beta-carotene, paprika and turmeric, WILD's expertise in emulsion technology has transformed these normally oil-soluble products into easy-to-use, acid-stable and water-soluble colors.

With patent pending technology, WILD has developed clear versions of color emulsions designed to deliver color without opacity. Now products that benefit from being crystal clear, such as enhanced waters, can enjoy eye-catching hues of yellow and orange without being cloudy. Start coloring your portfolio today with WILD's Colors from Nature®.

Color Emulsions

	Applications	Solubility	Hue pH3	Hue pH7	Typical Use Range	Kosher	Heat Stability	Light Stability	pH Stability
Annatto Clear Emulsion	Dairy Fruit preps Savory sauces Bakery Confections	W/S			0.01-0.05%	YES	Good	Fair	2.5-8.0
Beta-Carotene Cloud Emulsion	Most beverages	W/S			0.03-0.18% Max	YES	Good	Good	2.5-8.0
Beta-Carotene Clear Emulsion	Most beverages Dairy Fruit preps Savory sauces Bakery Confections	W/S			0.005-0.05%	YES	Good	Good	2.5-8.0
Apo-8-Carotenal Cloud Emulsion	Most beverages	W/S			0.03-0.18% Max	YES	Good	Good	2.5-8.0
Apo-8-Carotenal Clear Emulsion	Most beverages Dairy Fruit preps Savory sauces Bakery Confections	W/S			0.016-0.05%	YES	Good	Good	2.5-8.0
Paprika Cloud Emulsion	Most beverages Dairy Fruit preps Savory sauces Bakery Confections	W/S			0.005-0.05%	YES	Good	Good	2.5-8.0
Paprika Clear Emulsion	Most beverages Dairy Fruit preps Savory sauces Bakery Confections	W/S			0.05-0.5%	YES	Good	Good	2.5-8.0
Turmeric Clear Emulsion	Dairy Fruit preps Savory sauces Bakery Confections	W/S			0.001-0.05%	YES	Good	Poor	2.5-8.0
White Cloud Emulsion	Most beverages	W/S			0.03-0.11% Max	YES	Good	Good	2.5-8.0