Colors from Nature®: Curcumin, Turmeric

WILD’s Colors from Nature® line provide the benefit of being natural, while allowing for heat and light stability through appealing color hues. WILD’s experience in processing natural materials and using cutting-edge technologies enables the creation of products that integrate industry innovations and improve upon trends.

Curcumin, derived from the dried underground stems of an herb, supplies a bright yellow hue. The three principal types of turmeric extract are essential oil of turmeric, turmeric oleoresin and curcumin. Essential oil of turmeric is obtained by the steam distillation of dried rhizome powder. Turmeric oleoresin, obtained by solvent extraction of the ground turmeric, is the most commonly produced turmeric extract and contains both flavor compounds and color in the same relative proportion as that present in the spice. Curcumin, produced by crystallization from the turmeric oleoresin, is the pure coloring principle and predominant color compound of turmeric.

Curcumin—an important, natural, very intense colorant for food with an appearance ranging from a pale yellow-orange to an intense, bright lemon yellow—has excellent heat stability. Due to its susceptibility to degradation by light, however, applications can sometimes be limited. Curcumin is used in a variety of food and beverage applications. In addition, curcumin is increasingly gaining recognition for its antioxidant, anti-inflammatory, anti-carcinogenic and antimicrobial properties.