



Lyc-O-Beta™ application dosage matrix

Lycored's Carotenoid based colors, the pigments from fruit and veggies, offer great visual appeal with a natural declaration. Highly stable to heat, light and temperature, Lyc-O-Beta™ from BetaCarotene, comes from our very own holistic production sources.

Harnessing the power of nature's rainbow

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A guide to help you select the color for your application.

| Lyc-O-Beta™ | | | | | | |
|---|-------------------------------|--|--------------------------------|-------------------------------|----------------------------------|----------------------|
| Pigment Concentration (Beta-Carotene) | 5% | 3% | 2% | 1.30% | 1% | 30% |
| Product Type | Emulsion F | Clear Emulsion | NG NS | Emulsion | CWS | Oil Suspension |
| Shade | Yellow/Orange | Yellow | Orange | Orange/Yellow | Yellow/Orange | Orange/Red |
| Product Code | 27100 | 27161 | 27102 | 27352 | 27001 | 27101 |
| E No | E160a (iii) | E160a (iii) | E160a (iii) | E160a (iii) | E160a (iii) | E160a (iii) |
| Suggested US Label | Color: Beta-Carotene | Color: Beta-Carotene | Color: Beta-Carotene | Color: Beta-Carotene | Color: Beta-Carotene | Color: Beta-Carotene |
| Form | Viscous Brown Liquid | Viscous Brown Liquid | Viscous Orange-Red Liquid | Viscous Brown Liquid | Powder | Liquid |
| Solubility | WD | WD | WD | WD | WS | OS |
| Shelf Life | 1 year | 1 year | 3 years | 1 year | 2 years | 3 years |
| Fruit Based Foods | | | | | | |
| Jams and Preserves | 0.01% (5ppm βC) | | 0.025% (5ppm βC) | | | |
| Canned Fruit and Fruit Fillings | 0.02% (10ppm βC) | | 0.05% (10ppm βC) | | | |
| Fruit Preps, Glazes | 0.02% (10ppm βC) | 0.01 - 0.017% (3 - 5ppm βC) when 15% in yogurt | | 0.05% (10ppm βC) | | |
| Confectionery | | | | | | |
| Wet Icings | | | | | 0.05% - 0.3% (5 - 30ppm βC) | |
| Bakery Cream | | | | | 0.05% - 0.3% (5 - 30ppm βC) | |
| Hard Boiled Sweets and Gummies | 0.01 - 0.02% (5 - 10ppm βC) | 0.0033% - 0.01% (1 - 3 ppm βC) | | 0.025% - 0.05% (5 - 10ppm βC) | | |
| Pan Coated Confectionery | | | | | | |
| Dairy | | | | | | |
| Milk / Protein Beverages | 0.01% (5ppm βC) | | 0.025% (5ppm βC) | | 0.0077% - 0.039% (1 - 5ppm βC) | |
| Ice Cream & Puddings | 0.02% (10ppm βC) | | 0.05% (10ppm βC) | | 0.039% - 0.078% (5 - 10ppm βC) | |
| Dry Mixes | | | | | 0.3% - 0.5% (30 - 50ppm βC) | |
| Yogurt and Yogurt Drinks | 0.01 - 0.02% (5 - 10ppm βC) | | 0.025% - 0.05% (5 - 10ppm βC) | | 0.039% - 0.078% (5 - 10ppm βC) | |
| Cheese | | | 0.1% (20ppm βC) | | 0.0077% - 0.039% (1 - 5ppm βC) | |
| Beverages | | | | | | |
| Cloudy Beverage | 0.002% - 0.02% (1 - 10ppm βC) | | 0.025% - 0.05% (5 - 10ppm βC) | | | |
| Fruit Based Drinks | 0.002% - 0.02% (1 - 10ppm βC) | | 0.025% - 0.05% (5 - 10ppm βC) | | | |
| Clear / Carbonated / Flavoured Water | | | 0.0033% - 0.017% (1 - 5ppm βC) | | 0.01% - 0.05% (1 - 5ppm βC) | |
| Savory | | | | | | |
| Baked Snacks and Pasta | 0.01 - 0.02% (5 - 10ppm βC) | | 0.025% - 0.05% (5 - 10ppm βC) | | | |
| Meat Products / Analogues | 0.02% (10ppm βC) | | 0.05% (10ppm βC) | | | |
| Fats & oils | | | | | | |
| Margarine | | | | | 0.001% - 0.00167% (3 - 5 ppm βC) | |
| Fats / Oils / Oil-based Dressings | | | | | 0.001% - 0.00167% (3 - 5 ppm βC) | |

Key
βC = Beta-Carotene

Notes: The % figure is for the addition of product and the ppm is for the Beta-Carotene content. These are guideline dosages for various food categories and the quantity required may vary depending on the product formulation, processing parameters etc. Product codes stated are for 10Kg containers.

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