



Revision - 5 (2025)

A Product By



Source: Turmeric

Shade:
Regulatory Status: FSSAI ✓ EC/231/2012 ✓ US FDA ✓

Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Oleoresin Turmeric, WS	10%	Liquid	Water Dispersible	1-7	1	150 °C
Oleoresin Turmeric, OS	30%	Liquid	Oil	Greater than pH-7, it turn Yellow to Orange in shade.	1	80 °C
Curcumin, WS	25%	Powder	Water Dispersible	2-7	1	150 °C
Curcumin OS	95%	Powder	Oil	Greater than pH-7, it turn Yellow to Orange in shade.	1	100 °C

Identified uses: • Sugar Confectionary • Ice Cream • Drymixes For Puddings • Drinks • Pickles • Cereal Products • Meat And Meat Products • Fish And Fish Products • Eggs And Eggs Products • Dairy Products

Source: Marigold Flower

Shade:
Regulatory Status: FSSAI ✗ EC/231/2012 ✓ US FDA ✓

Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Oleoresin Lutein	10%	Liquid	Oil	N/A	1	80 °C
Oleoresin Lutein	15%	Liquid	Oil	N/A	1	80 °C

Identified uses: • Food Flavour • Pharmaceuticals

Source: Synthetic

Shade:
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Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Beta Carotene OS Liquid 30%	30%	Liquid	Oil	2.5 - 8	1	100 °C

Identified uses: Used as a coloring agent or as a nutrient especially for oils, fats and oil based foods (margarine, cheese).



BETA CAROTENE

Source: Oil Palm Fruit

Shade: 

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Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Beta Carotene 1% Powder	1%	Powder	Water	3 - 7	1	100 °C

Identified uses: Used as a colouring agent in Ice Cream, Salad Dressings, Bakery Products, Soups. Also applied in Pharmaceutical preparations such as oral dosage forms and soft gelatin capsules.



ANNATTO SEEDS

Source: Annatto Seeds

Shade: 

Regulatory Status: FSSAI ✓ EC/231/2012 ✓ US FDA ✓

Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Annatto WS	2.5%	Powder	Water	7-11	1	130 °C
Annatto OS	0.10%	Liquid	Oil	N/A	1	130 °C

Identified uses: • Cheese • Butter • Margarine • Cakes • Biscuits • Dairy Products • Soft Drink • Snacks • Meat • Fish • Grain Based Products



CARAMEL

Source: Sugar

Shade: 

Regulatory Status: FSSAI ✓ EC/231/2012 ✓ US FDA ✓

Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Plain Caramel	Type I	Powder	Water	4-7	1	100 °C
Plain Caramel	Type I	Liquid	Water	4-8	1	130 °C
Caustic Sulphite Caramel	Type II	Liquid	Water	3-4	1	130 °C
Ammonia Caramel	Type III	Powder	Water	4-5	1	100 °C
Ammonia Caramel	Type III	Liquid	Water	4-5	1	130 °C
Sulphite Ammonia Caramel	Type IV	Powder	Water	4-9	1	100 °C
Sulphite Ammonia Caramel	Type IV	Liquid	Water	2.5-3.5	1	130 °C

Identified uses: • Beer • Brown Bread • Chocolate • Cookies • Spirits And Liquor • Fillings And Toppings • Dessert Mixes • Doughnuts • Ice Cream • Soft Drinks (Especially Colas) • Sweets

Source: Chilli

Shade: 
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Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Oleoresin Paprika WS	40000CU	Liquid	Water	2-12	1	100°C
Oleoresin Paprika OS	40000CU	Liquid	Oil	N/A	1	100°C
Oleoresin Paprika WS	40000CU	Powder	Water	2-12	1	100°C
Oleoresin Paprika WS	50000CU	Liquid	Water	2-8	1	100°C
Oleoresin Paprika OS	80000CU	Liquid	Oil	N/A	1	100°C
	100000CU	Liquid	Oil	N/A	1	100°C

Identified uses: • Cheese • Dairy-based Drinks • Desserts • Edible Ices • Fermented Fruit Products • Jams • Jellies • Orange Juice • Processed Vegetables • Spice Mixture • Sauces • Processed Meats

Source: Beet

Shade: 
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Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Beet Root Powder	0.30 – 0.40%	Powder	Water	3-7	1	80 °C

Identified uses: • Frozen Products • Ice Cream And Soft Beverages • Yogurt • Confectionary • Sugar Coatings • Baked Goods • Candies • Jellies • Fruit Cocktails • Meat And Sausages • Hot Processed Candies

Source: Grass edible plants

Shade: 
Regulatory Status: FSSAI ✗ EC/231/2012 ✓ US FDA ✗

Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Sodium Copper Chlorophyllin	95%	Powder	Water	N/A	N/A	100 °C

Identified uses: • Desserts • Beverages • Dairy Products • Ice Cream • Bakery Products • Confectionery • Fruit Preparation • Soups • Sauces • Snack Food • Seasonings • Convenience Food

Source: Leaves Spinach grass

Shade: 
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Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Copper Chlorophyll OS	4%	Liquid	Oil	N/A	1	100 °C
Copper Chlorophyll WS	4%	Liquid	Water	1-12	1	100 °C

Identified uses: • Confectionary • Yoghurts • Ice Cream • Cereal • Starch-based Desserts • Cooked Fish And Fish Products • Mixes For Soups And Broth

Source: Gardenia fruit, Hibiscus Flowers, Capsicum, Gardenia fruit

Shade:    

Regulatory Status: FSSAI ✗ EC/231/2012 ✗ US FDA ✗

Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Gardenia Yellow	N/A	Powder	Water	6-9	2	150°C
Anthocyanin WS	2%	Powder	Water	stable at 3.5 & below	1	100°C
Oleoresin Capsicum 1.5M SHU GL OS	1.5M SHU 10000 CU	Liquid	Oil	N/A	1	100°C
Gardenia Blue	N/A	Powder	Water	4-8	1	150°C

RIBOFLAVIN

Source: Strain

Shade: 

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Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Neelinatural Riboflavin 5' - Phosphate	70-80%	Powder	Water	N/A	N/A	N/A

Applications: • Used as colourant in various Food, Pharmaceuticals & cosmetics product

SPIRULINA

Source: Nut of Spirulina

Shade: 

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Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Neelinatural Spirulina Blue	E1 % 16 - 20	Powder	Water	4.5-8	N/A	Below 40°C

Applications: Used as colourant in various food products such as fruit, flavored beverages, compound wine, candy, jam, pastry, cake, etc., & Pharmaceutical products.

PURPLE CARROT

Source: Tuberous Roots of Black Carrot **Shade:** 

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Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Neelinatural Purple Carrot	E1 % 55 - 65	Powder	Water	3-5	N/A	Below 100°C

Applications: Used as colourant in various food products such as beverages, confections, sorbets, sauces etc., & Pharmaceutical products

Source: Wood, bamboo, coconut, etc Shade: 

Regulatory Status: FSSAI ✗ EC/231/2012 ✓ US FDA ✗

Product Name	Strength	Form	Solubility	Stability		
				to pH	to Light	to Heat °C
Vegetable Carbon Black	95%	Powder	Insoluble	-	7	300°C

Identified uses: • sugar confectionary • ice cream • drymixes for puddings • drinks • pickles • dairy products
• cereal products • meat and meat products • fish and fish products • eggs and eggs products • pharmaceuticals

Note:

- Stability to Light fastness is measured on the scale of 1 to 8 : Excellent: 8, Very Good: 7, Good: 6, Moderate: 5, Very Fair: 4, Fair: 3, Poor: 2, Very poor: 1.
- The Key colour used in above products is approved by respective legislations marked in regulatory status.
- There is difficult to maintain variation in Physical appearance & Tone considering natural origin as well as seasonal variation of key raw material.

Disclaimer:

Neelikon realizes that it is serving an ever-changing marketplace, therefore legislation and new development may cause the information contained herein to require updating. We request clients to re-check internally with their appropriate technical department and with their appropriate legislative authorities before using any of our suggested formulations or any of our products in their intended application. Neelikon makes no representation or warranty of any kind, express or implied including merchantability, suitability, or fitness. Customer is responsible to independently determine suitability of Neelikon's products and formulations in their intended application. Customer shall also be responsible for obtaining third-party intellectual property licenses that may be required, if any.

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