



FIORIO COLORI

a member of **AromataGroup**

Food Colours

 **AromataGroup**

Since 1914, a tradition in food colours production

Fiorio Colori is today the European leader in the production of food grade colours, with over 100 years of experience in its production plant in Gessate, Milan.

Fiorio Colori provides the whole range of Synthetic colours, Natural colours & Extracts. Powders, liquids, pastes and customized products are produced with a long experience for applications in the Food & Beverage industry, Pharmaceutical industry, Cosmetics, Detergency, Personal Care, Agro and Animal Feed Industries.

The technical assistance & service has a central role in Fiorio's organization, offering high-quality and efficient technical support on customers specific applications and production issues. High quality standards assure production output with high purity levels, guaranteed by accurate and certified testing throughout the entire production cycle, from the raw materials up to the final packaging.

Beside the food colouring product range, Fiorio Colori maintains its traditional production of industrial dyes for wood, textile and leather applications.



Segments and Products

FOOD

Dairy, Beverage, Confectionary, Dry Blends, Savoury, Bakery

PHARMA & NUTRACEUTICAL

Syrups, Tablets, Capsules, Vials, Effervescent

DETERGENCY

Detergents, Deodorants, Descalings, Oil Fats & Waxes, Softeners, Tablets

COSMETICS & PERSONAL CARE

Make up, Creams, Soaps, Shampoo

AGRO & FEED

Pet Food, Seed, Fertilizers

INDUSTRIAL

Wood, Leather, Paper, Pens & Markers, Toys, Inks

SPECIAL APPLICATIONS

Tracers, Fluorescents, Plastiline, Dried and Fresh Flowers

Certifications

Fiorio Colori's production process complies with GMP (Good Manufacturing Practice) standards and the company operates in compliance with an HACCP self-inspection system. Production site is ISO EN 9001:2015 and FSCC 22.000 certified by DNV GL Business Assurance.

Fiorio Naturals. Be natural!

FIO&NAT™



A COMPLETE RANGE OF COLOURING FOODSTUFFS, EXTRACTS AND NATURAL COLOURS.

To meet the increasing demand of the Food & Beverage industry for natural ingredients, Fiorio Colori has been developing since many years a variety of colouring solutions, formulated internally in its R&D laboratory, who are respecting all newly regulations of Colouring Foodstuff, Natural Colours or Extracts.

Today Fiorio Colori offers a complete range of natural colouring solutions under the brand name FIO&NAT. All formulations are specifically developed for the needs and requests of its customers for clean labeling requirements.

PRODUCTION

Natural food colours are obtained by means of physical or solvent extraction from recognized natural sources of fruit, vegetables and spices. They are available as either water or oil soluble and are formulated to be easily dispersed.

CUSTOMIZED APPLICATIONS & PRODUCTS

Natural colours are very sensitive to process and storing conditions as light, pH and temperature. Our R&D supports all our customers to choose the proper solution and develop different specific applications. The products are available in various concentrations and blends, depending upon the shade and application the product is required for.

TECHNICAL ASSISTANCE AND R&D

Our technical staff is constantly committed to research and development of new applications. We support customers' requests with competence, flexibility and prompt answers.

FOOD APPLICATIONS:

Ice Cream & Dessert	pre-mix powder for ice cream, dessert, powder and pudding for dessert
Confectionary	jellies, marshmallows, candies, sweets, chewing gum, coating
Spice Blending/Seasoning	processed meat, sausages, ready meals, sauces, dressings, condiments
Beverage	alcoholic & soft drinks, cocktails, juices, syrups, liquors, instant drinks
Bakery	soft yeast products, yeast products, dried, pre-baked cream topping
Dairy	yogurt, cheese, milk drinks
Fruit Preparation	pulpe puree, concentrate, jam, jellies

OTHER APPLICATIONS:

Pharmaceutical, Cosmetics, Agro & Animal feed, Detergency & Personal care, Toys & Wood.

Natural Colours and Extracts



Shade	Name	Declaration
Colouring Foodstuff, E-Number Free		
	LEMON YELLOW	EXTRACT
	GOLD YELLOW	NATURAL FLAVOUR
	CREAMY YELLOW	NATURAL FLAVOUR
	WARM ORANGE	NATURAL FLAVOUR
	ORANGE	EXTRACT
	RASPBERRY RED for acid pH	EXTRACT
	STRAWBERRY RED for acid pH	JUICE
	WILD STRAWBERRY RED for acid pH	EXTRACT
	ROSE BLEND	JUICE
	BLEND PINK for acid pH	EXTRACT
	BRILLIANT GREEN	EXTRACT
	GOLD GREEN	NATURAL FLAVOUR/INGREDIENT
	SPIRULINA	EXTRACT
	TOFFEE BROWN	INGREDIENT
	CAPPUCCINO BROWN	EXTRACT
Natural Colours		
	CURCUMIN	E100
	CURCUMIN light stable	E100 + NATURAL FLAVOUR
	RIBOFLAVIN	E101(i)
	RIBOFLAVIN 5'-PHOSPHATE	E101(ii)
	LUTEIN	E161b
	ANNATTO (BIXIN/NORBIXIN)	E160b
	NATURAL BETACAROTENES	E160a(ii)

Shade	Name	Declaration
	YELLOW IRON OXIDE	E172(iii)
	BETACAROTENE	E160a(i)
	ORANGE BETACAROTENES	E160a(i)
	PAPRIKA	E160c
	ORANGE CARMINE for acid Ph	E120
	RED ANTHOCYANIN for acid pH	E163
	LYCOPENE	E160d
	RED CARMINE for acid Ph	E120
	BEETROOT	E162
	PURPLE ANTHOCYANIN for acid pH	E163
	CARMINE	E120
	RED ENOCYANIN (Grape skin) for acid Ph	E163
	ENOCYANIN (Grape skin) for acid pH	E163
	RED IRON OXIDE	E172(ii)
	MAGNESIUM CHLOROPHYLL	E140(i)
	COPPER CHLOROPHYLLIN	E141(ii)
	CARAMEL	E150a
	CAUSTIC SULPHITE CARAMEL	E150b
	AMMONIA CARAMEL	E150c
	SULPHITE AMMONIA CARAMEL	E150d
	CALCIUM CARBONATE	E170
	TITANIUM DIOXIDE	E171
	BLACK IRON OXIDE	E172(i)
	VEGETABLE CARBON	E153



Fiorio Synthetics: purity and stability

FIO&COL™



Fiorio Colori is currently the only European manufacturer offering the full range of synthetic food grade dyes, lakes and pigments. Fiorio Colori can provide a complete range and portfolio of synthetic colours which are branded today under the name FIO&COL™, and a range of natural colours & extracts which are marketed under the brand name FIO&NAT™. Fiorio Colori is known for the high purity level of its products, which are guaranteed by accurate and certified testing methods throughout the entire production cycle, for cutting edge technology and the advanced control systems which are carried out before any final product is released to the market. Primary colors are organic colours produced by chemical synthesis. Their exceptional purity allows them to be used in food & beverage applications, in accordance with primary regulations like 95/45/EC; FDA; CFR 21 PART 1/99-82.1051.

USE OF SYNTHETIC COLOURS OFFERS SEVERAL ADVANTAGES:

- **High level of stability** referring to physical (light, temperature) and chemical (pH, oxidants) agents.
- **Good reproducibility:** high quality synthetic dyes have a standardized composition and a guaranteed quality consistency with every batch.
- **High staining strength:** the recommended dosage in applications is usually very low (100-500 ppm).
- **Cost in use:** much more convenient compared to natural source products.

AVAILABLE COLOUR TYPES:

- **Powder:** This type of colours have a standard concentration that varies depending on its use and applicable legislation. Different concentrations are available on request.
- **Granular:** 'Dust free' products obtained directly in the production phase, with a strong colouring power. Granules have the same properties as powder and dissolve easily and quickly.
- **Liquid & paste:** Ready-to-use solutions prepared according to recipes and specifications required by the customer. The use of tailor-made formulations in the production cycle is easier, increase the productivity and essentially eliminate possible cross-contaminations, which might be caused by the higher volatility of the colours in powder form.

TECHNICAL ASSISTANCE AND R&D

Our technical staff is constantly committed to the development of new applications and is available for evaluation of any customer project. We support customers' requests with competence, flexibility and prompt answers.

FOOD APPLICATIONS:

Ice Cream & Dessert	pre-mix blends for ice cream, dessert, blends for puddings & desserts
Confectionary	candies, jellies, marshmallows, chewing gum, coatings
Spice Blending/Seasoning	processed meat, sausages, ready meals, sauces & dressings
Beverage	alcoholic & soft drinks, cocktails, juices, syrups, liquors, instant drinks
Bakery	soft yeast products, yeast products, dried baking products, pre-baked cream toppings
Fruit Preparation	pulpe puree, concentrates, jams

OTHER APPLICATIONS:

Pharmaceutical, Cosmetics, Agro & Animal feed, Detergency & Personal care, Toys & Wood.

Synthetic Colours



Shade	EC N.	Colour	C.I.	Powder (conc.%)	Granular (conc.%)	Industrial name	FD&C certified
Food Synthetic Dyes							
	E 171	Titanium Dioxide	77891				
	E 102	Tartrazine	19140	85	95	Ac. Yellow 23	Yellow #5
	E 104	Quinoline Yellow	47005	70	72	Ac. Yellow 3	
	E 110	Sunset Yellow	15985	85	92		Yellow #6
	E 122	Azorubine	14720	85	97	Ac. Red 14	
	E 123	Amaranth	16185	85		Ac. Red 27	
	E 124	Ponceau 4R	16255	80	82	Ac. Red 18	
	E 127	Erythrosine	45430	87	90	Ac. Red 51	Red #3
	E 129	Allura Red Ac	16035	85	90		Red #40
	E 131	Patent Blue V	42051	85	92	Ac. Blue 3	
	E 132	Indigotine	73015	85	88		Blue #2
	E 133	Brilliant Blue FCF	42090	85	97	Ac. Blue 9	Blue #1
	E 142	Acid Green S	44090	80		Ac. Green 50	
	E 155	Brown HT	20285	70			
	E 151	Brilliant Black PN	28440	80	80		

Shade	EC N.	Colour	Conc. %
Food Grade Lakes			
	E 102	Tartrazine Lake	35-42
	E 102	Tartrazine Lake	24-28
	E 102	Tartrazine Lake	14-16
	E 104	Quinoline Yellow Lake	18-24
	E 110	Sunset Yellow Lake	35-42
	E 110	Sunset Yellow Lake	20-25
	E 122	Azorubine Lake	20-26
	E 123	Amaranth Lake	20-25
	E 124	Ponceau 4R Lake	31-37
	E 124	Ponceau 4R Lake	19-25
	E 127	Erythrosine Lake	30-38
	E 127	Erythrosine Lake	17-23
	E 129	Allura Red Lake	35-42
	E 129	Allura Red Lake	28-34

Shade	EC N.	Colour	Conc. %
	E 131	Patent Blue Lake	8-12
	E 132	Indigotine Lake	9-15
	E 133	Brilliant Blue FCF Lake	35-42
	E 133	Brilliant Blue FCF Lake	10-14
	E 151	Brilliant Black PN Lake	30-35

Blends			
		Apple Green Lake	
		Dark Green Lake	
		Lime Green Lake	
		Light Chocolate Brown Lake	
		Chocolate Brown Lake	
		Dark Chocolate Brown Lake	





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