

PURPLE FOODS:

How they affect food colour:

Antioxidant-purple foods will inspire products to take on new hues of light lavender to brilliant blackberry. We predict rising interest in

anthocyanin-based colour solutions.

















ALTERNATIVE GRAINS:

How they affect food colour: Consumers' diets harken back to simpler times but add a modern twist. The use of alternative grains like **legumes**, **pulses**, **and seeds** is starting to touch all product categories. From amaranth reds to lentil greens, the colour of heirloom grains will spiral and twirl beyond noodles this year.

Keywords: Low Carb, Protein, Ancestral Eating



















CULTURAL CUISINE:

How it affects food colour: Bolder **ethnic flavors** call for intensely bright colours, such as the burning reds of Asian Sambal chili sauce, vivid oranges of African sorghum, and the bright yellows of Indian curry.

Keywords: Asia, India, Africa,















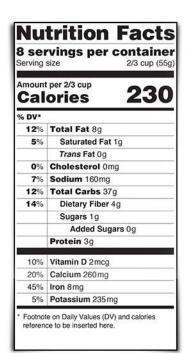




















NO SUGAR ADDED:

How it affects food colour: A newly designed "Nutrition Facts" label is coming soon and will feature a separate line dedicated to the amount of "added sugars" in grams, which will most likely facilitate requests for reduced sugars and sugar-free colour solutions.





FOOD SAFETY FIRST:

How it affects food colour: There is a heightened awareness of **food safety** due to the recent amount of food recalls. Yet, at the same time, consumers are demanding more natural and botanically-sourced ingredients. **Food recalls** for natural ingredients are touching everyone in the food industry from Sue Bee, Chipotle and Blue Bell to Quaker, and the pressure is on for brands to uphold the **highest standards**, supply chain security, and stringent testing protocols like Sensient's Certasure™ program.

Tags: SupraRed, Pure-S, Certasure, Natural Brown, Natural Blue, Market Trends







