

DEFINITION

Opacolor[®], liquid coloring system, is specially developed for hard panning of confectionery products. In the formulation of Opacolor, FD&C pigments are blended in a sugar syrup base, with titanium dioxide to provide opacity. Formulations can be developed using dextrose and sorbitol for sugarless panning. In some cases, **Natural** pigments (non-certified colorants) can be used if required. Opacolor yields a confectionery product with exceptional color intensity, as well as unequaled batch to batch uniformity and reproducibility.

ADVANTAGES

- **Customized color matching** — Using state-of-the-art color matching equipment and highly skilled color technologists, Opacolor can be formulated to match your specific color requirements.
- **Uniformity** — Every batch of Opacolor produced by Colorcon[®] is evaluated using extensive quality control testing, to ensure color reproducibility and consistency.
- **Versatility** — Opacolor is the ideal product for hard panning, whether spraying or ladling in a conventional pan, or using an automated coating system.
- **Efficiency** — Opacolor's predispersed pigments provide better color distribution throughout the coating process.

- **Simplicity** — Opacolor allows the operator to simply pour a given amount of product into the panning syrup, mixing with minimal agitation. This eliminates the need for precise weighing of multiple ingredients and elaborate mixing equipment.
- **Cleanliness** — Opacolor eliminates the possibility of airborne contamination of equipment, other products, and production personnel.

USAGE

In a typical hard panning operation, the recommended usage is approximately 1 part of Opacolor in 16 parts panning syrup. The actual usage may vary depending upon the precise color and shade desired. A consistent color coat is usually achieved after 10-20 applications with this colored solution.

The hard panning process involves many steps to achieve a confectionery piece of the highest quality with an elegant color coating. A complete step-by-step guide to panning, outlining these procedures is available from Colorcon. Contact Colorcon's Confectionery and Food Technical Services department to request this information, or to discuss your specific application and Opacolor requirements.

For more information, contact your Colorcon representative or call:

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