Opatint® Liquid Color Concentrate





Opatint® is a fully formulated liquid dispersion designed for vibrant, consistent coloring across a wide range of applications including starch-molded confections, compound-coated treats, baked goods, icing, gums, hard candies, soft-panned candies, and white chocolate.

Each Opatint system uses FDA-approved pigments dispersed in a liquid vehicle base. The following vehicle options are compatible with diverse formulations:

- hydrogenated vegetable oil
- fractionated coconut oil
- glycerin
- · propylene glycol
- sugar solution
- sorbitol
- · dextrose solution
- water

Custom Dispersion

Opatint is ideal for brands requiring precise color matching. Every dispersion is tailored to your product and application, delivering efficient and consistent coloring. Provide your color target, and we'll match it using foodapproved pigments.

These pigments can be dispersed into a base that best suits your application. Easily blendable by hand, Opatint is a popular choice for gummies and oil-based compounds.

Effortless, High-Impact

Compared to dry powder systems, Opatint offers:

• **Cleanliness**: Keep production areas cleaner by eliminating airborne contamination from dust.

- Ease-of-Use: Opatint eliminates the need for dispersion equipment, blending, or milling. It can be used at levels ranging from 0.1% to 1.0%, depending on your application and desired color intensity. Just shake and apply.
- Efficiency: This ready-to-use coloring system reduces maintenance and quality control efforts resulting in streamlined manufacturing and simplified processing.

Reliable Color Consistency

Every formulation undergoes rigorous testing to meet established color specifications, ensuring batch-to-batch reproducibility, brand integrity, and superior color intensity.

Colorcon's Food & Confectionery Technical Department can custom blend the appropriate vehicles and pigments to achieve the ideal color dispersion for your application.



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