

# Opacolor<sup>®</sup>

Liquid Coloring System



**Colorcon<sup>®</sup>**  
Food & Confectionery

Opacolor® is a liquid color concentrate, specially developed for hard and soft sugar panned confectionery products. In the formulation of Opacolor, FD&C pigments are blended in a sugar syrup base with titanium dioxide, or other opacifiers, to provide the highest level of opacity for color consistency.

Formulations can be developed using dextrose and sorbitol for sugarless panning. In some cases, colors exempt from certification can be used if required. Opacolor yields a confectionery product with exceptional color intensity, as well as 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 specific color requests.
- **Uniformity** – Every batch is evaluated using extensive quality control testing, to ensure color reproducibility and consistency.
- **Versatility** – The ideal product for hard and soft sugar panning, whether spraying or ladling in a conventional pan, or using an automated coating system.
- **Efficiency** – Pre-dispersed pigments provide cleaner color distribution throughout the coating process.

- **Simplicity** – Allows the operator to simply pour a given amount of product into the panning syrup, mixing with minimal agitation. Eliminates the need for precise weighing of multiple ingredients and elaborate mixing equipment.
- **Cleanliness** – Eliminates the possibility of airborne contamination and allows for easy clean-up.

## 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 exact color and shade desired. A consistent coating is usually achieved after 10-20 applications with this colored solution.

## Applications

- Jellybeans
- Gumballs
- Candy coated chocolate lentils
- Jordan almonds

*Contact Colorcon's Food & Confectionery Technical Department to request this information, or to discuss your specific application and Opacolor requirements.*

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