Mane Kancor colours the world’s leading food and beverage brands, keeping them appetising, vibrant and natural.

Mane Kancor’s expertise in multiple methods of in-house extraction, isolation, purification and blending processes creates shades that are consistent in hue and stable in the food and beverage matrix.

**COLOURS TRUE TO NATURE**

C-CAPTURE™ - CITRINE SERIES

C-CAPTURE™ - OCHRE & SUNLIGHT SERIES

COLOURS TRUE TO NATURE

Visitors’ choice award for the most innovative product at FI India 2017, Mumbai.

C-CAPTURE™ offers a host of delivery systems that cater to the needs of customers. This includes spray-drying, encapsulation, plating and emulsion systems. C-CAPTURE uses advanced processing technology that creates high stability natural colours, without the addition of added ingredients.

**MAXIMUM COLOUR STABILITY**

C-CAPTURE’s stabilisation process is a mix of technologies including enhanced controlled processing/extraction techniques with an in-house natural anti-oxidant, OxiKan that ensures protection from oxidation. Customised formulations that consider pH, processing parameters, packaging and shelf life are key factors in creating natural colour systems.

**CUSTOMER COLLABORATION**

C-CAPTURE’s team works closely with each customer to ensure that the natural colours developed, meet various substrate and manufacturing needs. This includes hue, colour stability, saturation, price and ease of use. It is important to have a clear and comprehensive understanding of the application, processing conditions, packaging and shelf life requirements to select the optimal pigments and colour system.

**TECHNOLOGY SUPPORTED**

For key colour raw material, Kancor has a network of approved growers who are guided by agriculture experts. Long-term relationship with spice and vegetable growers ensures consistency in quality and reliability of supply.

**RAW MATERIAL SUSTAINABILITY**

Visitors’ choice award for the most innovative product at FI India 2017, Mumbai.

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From The Colour Kitchen

**Applications**

- Beverages
- Breadings/Coatings
- Cereal
- Cheese
- Dairy
- Seasoning
- Sauces
- Soups
- Confectionery
- Bakery
- Meat/Poultry/Seafood
- Personal Care Products

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**Wheel of C-Capture**

The colour wheel is an illustrative representation of our colour range and possible shades in application. We, however, recommend contacting our local sales representative for assistance. We take into account ingredient interactions, stability requirements and regional regulatory considerations to determine what works best for you.

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**Colours Menu**

- **Bronze Series**: Contains Caramel and Carotenoids from Paprika
- **Fuchsia Series**: Contains Anthocyanins, Betanins and Carotenoids from Paprika
- **Scarlet Series**: Contains Carmine/Cochineal
- **Tangerine Series**: Contains Annatto and Carotenoids from Paprika
- **Sunrise Series**: Contains Annatto and other Carotenoids
- **Aquamarine Series**: Contains Spirulina and/or fruit juices
- **Pearl Series**: Contains Titanium dioxide and/or cloud base
- **Emerald Series**: Contains Chlorophyll
- **Citrine Series**: Contains blends of Chlorophyll, Spirulina/Curcumin
- **Sunlight Series**: Contains Curcumin
- **Citrine Series**: Contains Annatto, Curcumin and Carotenoids
- **Ochre Series**: Contains Annatto, Curcumin and Carotenoids

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**From The Colour Kitchen**

- **Assorted jelly**: C-Capture Series in use: Sunlight, Tangerine, Emerald
- **Pan-coated confectionery**: C-Capture Series in use: Sunlight

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Mane Kancor

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