



**Biological and
Agricultural
Engineering
Department**

Disclosure 0712

Natural, Soluble Colorants

Description:

Agcenter scientists have discovered a new all-natural method to increase the solubility of all-natural colorants. Certain natural colorants have antioxidants, which can be imparted to the end product. These more healthy colorants, like carotenoids, can be used instead of synthetics and can increase the color range and clarity in many water-based products such as juice, pasta, and ice cream.

Advantage:

- Allows more natural colorants
- Increases antioxidants
- Does not effect taste or texture
- Colors many types of products

Commercial Uses:

- Food coloring
- Makeup coloring
- Pill and capsule coloring

Intellectual Property on the Web:

http://www.lsuagcenter.com/en/administration/about_us/chancellors_office/intellectual_property/