

# Azelis Food & Health News

## Create a magic look with Candurin®!

Candurin® pearl pigments are mineral based food colorants, which create eye catching and luxurious pearl effects on food. They can also be used to replace specific artificial colorants, for example to decorate chocolate products such as pralines.

A unique and exquisite range is available – from silver to gold and interference colours up to the iron oxide shades of red and bronze. Candurin® is easy to apply and widely used for applications such as confectionery, e.g. liquorice, fruit gums, jelly beans or chewing gums, decoration of chocolates, cookies, ice-cream and beverages.

### Candurin® benefits

- Mineral and non-artificial
- Excellent temperature, light and pH stability
- Compatible with other colours
- Easy to apply



[Find out how Candurin® can be used in your applications](#) (link)

Contact us now for further information or samples.

Kind regards,

**Pia Secher**

Technical Product Manager

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Creating value, growing together