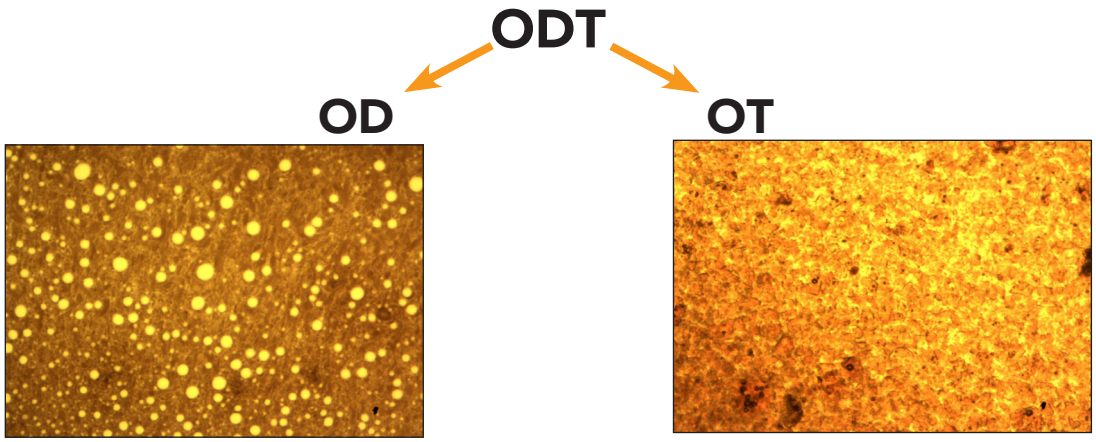
Technical Tips

Oil Dispersible Technology (ODT)

The solubility of color is a key stability factor when developing solutions for food and beverage applications. Developers require ingredients that work in water-based, oil-based or emulsion systems. Natural color manufacturers can emulsify oil-based colors to work in water systems, but modifying water-soluble colors for oil systems is a more challenging process. Based on customer requests, DDW has created a line of oil dispersible solutions that can be used in liquid oil, is non-GM, oil dispersible, and has improved functionality in compound coating. The technology broadens the scope of coloring sources that can now be added to lipid/fat systems. It works with caramel color as well as other water-soluble natural colorings.

A proprietary innovation from DDW has advanced the field of oil dispersible technology (ODT). DDW employs either Oil Dispersible "OD" or Oil Technology "OT" processing, depending on the application. For brown and other colors, the DDW technology provides a homogenous, naturally derived alternative to a blend of synthetic red, yellow and blue lakes.



OD & OT General Information

Attribute	**Oil Dispersible (OD)** Caramel Color 755	**Oil Technology (OT)** Caramel Color 750
Labeled as "Caramel Color"	▲	▲
Non GM – Uses a non-GM sunflower oil		▲
Allergen free	▲	▲
Uses an emulsifier	▲	
Improved color distribution and stability in liquid oil		▲
Excellent color distribution on salt and sugar	▲	▲
Improved functionality in compound coating		▲
Provides surface color for extruded bullion cubes		▲
Technology is not limited to caramel	▲	▲

For samples or technical questions, please e-mail us at info@ddwcolor.com

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Primary OD Applications

Brown Dry Seasoning Blends

The crystalline structure of salt, typically the main ingredient in seasoning blends, allows for easy OD liquid plating and even distribution of coloring, resulting in a consistent hue. When compared to blending standard caramel color powder with salt, the visual difference to consumers is dramatic. Additionally, OD plated seasoning has reduced hygroscopicity, which minimizes sticking to equipment in humid manufacturing conditions.

Sanding or Decorative Sugar

OD liquid plating on the crystalline structure of sugar allows for the use of other water-based colorings to create a rainbow of sugar hues. Colorings such as beetroot red, anthocyanins, lycopene or any blends are possible.

Buttercream Frosting

OD coloring can be added directly to the fat (e.g. butter) which can then be blended with powdered sugar. It is important to note that the OD coloring should not be added to the powdered sugar first as it will clump, resulting in uneven distribution. When the coloring is added to the fat first, it produces an even, vibrant hue.

Primary OT Applications

Bouillion

The OT coloring provides a uniform surface shade for the fat-based bouillon cube. When consumers cook with the bouillion cube, the OT will color the water broth rather than the fat "eyes."

Compound Coating

OT coloring specifically functions better than OD in compound coating since it does not thicken the compound coating.

Sandwich Cookie Filling

OT delivers a consistent color in a fat-based filling for butterscotch, dulce de leche, cappuccino, chocolate and other cookies.

Microwave Popcorn

OT coloring provides a non-synthetic color option for caramel popcorn and is stable in microwave popcorn packaged in a bag.

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