









# Opacolor<sup>®</sup>

## Opaque Color Concentrate for Confectionery Panning

Opacolor is a liquid color concentrate specifically developed for sugar panning of elegant confections. FD&C pigments are blended in a sugar syrup base, along with opacifiers for the highest level of color consistency. For sugarless panning, formulations can be developed using dextrose or sorbitol.


Customized samples are just days away from our responsive Technical Service Laboratory.

### Opacolor Yields a Confectionery Product with Exceptional Color Intensity and Unequaled Batch to Batch Uniformity!

-  **Powerful** – Formulated to match the specific color requirements for your confection, enhancing the consumer experience.
-  **Consistent** – Every batch is produced by Colorcon and evaluated using extensive quality control testing to ensure uniformity and reproducibility.
-  **Versatile** – The ideal product for sugar panning whether spraying or ladling in a conventional pan or using an automated coating system.
-  **Efficient** – The re-dispersed pigments provide better color distribution throughout the coating process.
-  **Easy-to-Use** – Pour a given amount into your panning syrup and mix with minimal agitation. Eliminate the need for precise weighing of multiple ingredients and elaborate mixing equipment.
-  **Clean** – Keep production areas cleaner by eliminating airborne contamination from dust.

### Connect with Colorcon to discuss your specific product needs!

We will organize the resources of Colorcon to bring *The Power of Color* to your product.



**Natalie Myers**  
Business Development Manager  
[nmyers@colorcon.com](mailto:nmyers@colorcon.com)

**Alex Bromley**  
Area Technical Manager  
[abromley@colorcon.com](mailto:abromley@colorcon.com)