

QUICK WHITE – Declaration-Friendly Whitening Agent To Replace Titanium Dioxide In Pan-Coated Products

The Company Norevo GmbH (Germany) has launched a new Confectionery Performer product: **Quick White**.

Quick White is a whitening agent to replace titanium dioxide in the production of light-coloured dragees.

This new professional ingredient is a fine, white powder - more precisely a mixture of sugars and natural hydrocolloids - that is applied on dragee centers to stabilize them and provide a white and perfectly smooth surface. Even at low application levels, Quick White builds up a uniformly white coating layer around the product center, which in turn reinforces the dragee colour – either pure white or pastel colours.

The natural composition of this whitening agent enhances the crunchy profile of the sugar crust.

Quick White can be used equally in the pan-coating process with or without cooking steps. It offers two main advantages to the dragee manufacturers: an ingredient formulation without the problematic declaration of titanium dioxide and an even surface cover with a stable white brilliance or appealing light colours.



Andina Ingredients is a specialist UK based company dedicated to supplying high quality natural ingredients and texture solutions to the food industry.

Our personal approach ensures a reliable and flexible service. Our technical expertise, supported by our world leading partner NOREVO, means we provide our clients with outstanding technical assistance.

Our product range for the Food Industry offers solutions to industrial producers in order to reduce costs, increase process efficiency, optimise output and improve end products.

For more information, please contact us: