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# AVALANCHE™

## PURELY BRILLIANT TITANIUM DIOXIDE ALTERNATIVES

Sensient Food Colors pioneered titanium dioxide replacement with Avalanche™, a natural white opacifier that can be used in virtually any pH system and application. Avalanche™ is the industry's only global suite of simple ingredient starch and mineral based solutions. The Avalanche™ portfolio is designed to best match the performance of titanium dioxide, addresses clean ingredient needs, and makes product innovation easy for brands.

### AVALANCHE FUSION™

**APPLICATIONS**

Panned Applications



Baking



Confection



Dry Grocery



Pet Food



**ADVANTAGES**

Simple ingredient alternative to TiO<sub>2</sub>  
Brilliant white shades  
Good heat, light, and pH stability  
Certified Kosher and Halal



### AVALANCHE™ XTRA

**APPLICATIONS**

Topical Applications



Baking



Confection



Dry Grocery



Pet Food



**ADVANTAGES**

Brighter, brilliant white shades  
Increased performance and efficiency at lower usage rates  
Enhanced stability without impact to flavor, texture, and viscosity  
Topical coating and frosting systems available  
Label-friendly and preservative-free  
Certified Kosher and Halal



### AVALANCHE™ XTRA CS

**APPLICATIONS**

Panned Applications



**ADVANTAGES**

Brighter, brilliant white shades  
Smooth, consistent coating system  
Increased performance and efficiency at lower usage rates  
Label-friendly and preservative-free  
Certified Kosher and Halal



### AVALANCHE™ ULTRA

**APPLICATIONS**

Beverage



Dairy



**ADVANTAGES**

Opacity in mid-to-high water activity applications  
Maintains cloud and opacity in prepared dry mixes





processing

Remains suspended after hydration for improved opacity

Good heat, light, and pH stability

Label-Friendly

Certified Kosher and Halal



## AVALANCHE™ MB\*

### APPLICATIONS

- Beverage
- Confection
- Baking
- Dairy
- Dry Grocery
- Wet Pet Food

### ADVANTAGES

Superior heat stability and improved acid stability

Ultra fine versions available for better mouthfeel and overall taste profile

Opacity in low to high water activity applications

Kosher and Halal suitable



\*Permitted for use in the U.S. as a color additive exempt from certification in chewing gums, mints, hard and soft candy, and inks used on the surface of chewing gums.

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