

Food Navigator forecasts a 6.75% CAGR for the global clean label market through 2026, signaling a shift towards health and sustainability. Innova Market Insights reports that nearly 1/3 of new product development features clean label claims, the leading being 'no additives or preservatives' (15%), 'organic' (10%), 'environmental' (8%), and 'GMO-free' and 'natural' (each 5%).

## Texturisers and preservatives

Rising demand for ready-to-eat food shows the need for clean label stabilisers and texturisers to preserve texture, appearance and taste.

**Naltive™ Guar gum**, Nexira - Neutral taste, syneresis control and smooth texture

**Thixogum™ G**, Nexira - Association of acacia and gellan Gums; all-natural texturisers and stabilisers

**NuXtend (Cultured Dextrose)**, NuTek Natural Ingredients - Same functionality and taste as synthetic preservatives



## Food colours

Natural food colours become more important as Eurobarometer 2022 indicates 36% of Europeans worry about artificial additives.

**Berry Red Colour Powder**, BColors - Full and intense colour - made from beetroot and carrot

**Unicorn Pink Colour Powder**, BColors - Made from sweet potato, radish, cherry and apple

**Spirulina Blue Colour Powder**, BColors - Made from spirulina and apple



## Fruit & vegetable

Explore 100% natural fruit and vegetable ingredients to meet consumer demand for health and eco-friendliness.

**Carrot Puree, Aseptically Filled**, SVZ - Rich source of vitamin A

**Pumpkin Puree Acidified, Aseptically Filled**, SVZ - Rich source of iron

**Raspberry Puree, Aseptically Filled**, SVZ - Mature raspberries, without additives



→ Check all clean label functional ingredients from [Nexira](#) and [NuTek](#), the [BColors](#) natural food colours and [SVZ](#) juices and purees.

## Why choose 1-2-Taste?



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