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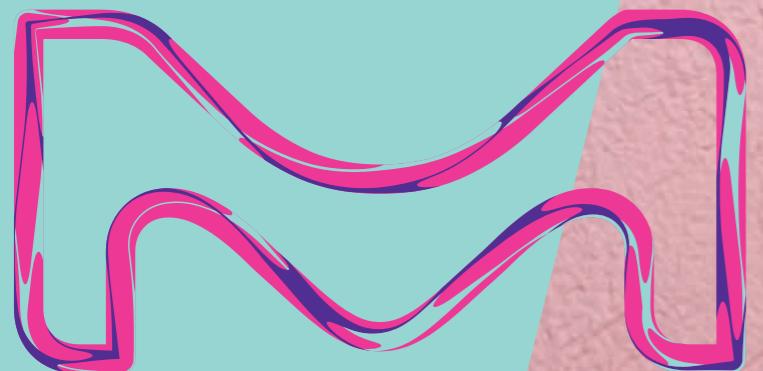
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**EMD
PERFORMANCE
MATERIALS**



let it
bloom!
Candurin® NXT Silver Blossom

The subtle scent of silver

Candurin® NXT Silver Blossom

Discover the first silver pearl effect
on the market based on substrate silica:

Non-artificial

Vegan

Kosher and Halal certified

Excellent stability (light, temperature, pH)

Versatility allows for innovative effects



CULTIVATE
WONDERS

EMD is a leading supplier of premium pearl effect pigments. By constantly cultivating new standards in color technologies, we enrich the fields of visual experiences. Our newest pearl effect color is about to sprout: Candurin® NXT Silver Blossom is a new class of silver that is grown to dazzle.

Give every delicacy the visual scent of luxury. Candurin® NXT Silver Blossom enhances every moment with a silvery shine and a special note of subtle pink. Upgrade your delicacies by making them appear as though they are shiny soft and subliminally sweet.

Delight your eyes and discover the new sensation in silver!



satisfying splendor

The visual scent of luxury is often paired with beautiful moments. Let your eyes taste the bouquet of shimmering delicacy that creates a special occasion anytime, anywhere.

With the second color of our NXT product range, we meet all requirements of international food standards.

Based on silica, Candurin® NXT Silver Blossom provides food and beverages with a deep, transparent glitter. It gives products a noble, silvery shimmer. Softer pastel colors can be created when used in combination with other food colors. The mineral platelets let colors shine smoother, purer and whiter than existing silver colors.

The unique pink hue provides a luring aura of extravagance and seduction. Candurin® NXT Silver Blossom can be used on a variety of foods and is suitable for products with halal, kosher or vegan claims. It is also considered a "non-artificial" ingredient.

The insoluble pearl effect color with a medium particle size of 5-50 microns delivers a natural looking silver-white finish with a slight pink hue.

It has excellent light, temperature and pH stability that makes it suitable for upgrading candy, chewing gum*, confectioneries, bakery product decorations, chocolates, gelatin gums, ice cream, beverages, desserts, savory products (e.g. barbecue sauce, vinegar) and nutritional supplements (tablets and capsules).

Applications are nearly unlimited and include a broad range of food products and nutritional supplements.

*Recent study has shown that silver pearl effects on chewing gum are well received by consumers.

Product	Particle size	Packaging size	Cat. No.
Candurin® NXT Silver Blossom	5-50 µm	1 kg, 15 kg	120625

MADE IN GERMANY