CLAIMS

1. A natural colorant composition for coloring pickled and/or fermented vegetables comprising of two or more natural colorants.

2. The natural colorant composition according to Claim 1, wherein at least one of the natural colorants is brine soluble and light stable.

3. The natural colorant composition according to Claim 1, wherein at least one of the natural colorants adsorbs or penetrates the pickled and/or fermented vegetable and is light unstable.

4. The natural colorant composition according to Claim 1, wherein at least one of the natural colorants is brine soluble and light stable and wherein at least one of the natural colorants is light unstable and adsorbs or penetrates the pickled and/or fermented vegetable.

5. The natural colorant composition according to Claim 2, wherein the natural colorant which is brine soluble and light stable colorant is an extract derived from carrot, *Daucus carota*.

6. The natural colorant composition according to Claim 3, wherein the colorant which is light unstable and adsorbs or penetrates the pickled and/or fermented vegetable and is an extract derived from turmeric (*Curcuma longa*).

7. The natural colorant composition of Claim 1, which comprises a combination of extracts of *Curcuma longa* comprising curcuminoids and *Daucus carota* comprising carotenoids.

8. The natural colorant composition according to Claim 7, wherein the curcuminoid content is present in an amount of 1-260 ppm and the carotenoids content is present in an amount of 0.2-50 ppm.

9. The natural colorant composition according to Claim 1, wherein the pickled and /or fermented vegetables are selected from the group consisting of cucumber, cauliflower, onion, carrot, cabbage, watermelon, beet, pepper, and combinations thereof.

10. The natural colorant composition according to Claim 2, wherein the natural colorant which is brine soluble and light stable is zeaxanthin derived from yellow paprika ripe fruit pod flesh or other natural sources and wherein the zeaxanthin content is 0.1-50 ppm.

11. The natural colorant composition according to Claim 2, wherein the natural colorant which is brine soluble and light stable is an extract from Safflower (*Carthamus tinctorius*), and wherein the Safflower extract content is 100-1000 ppm of $E_{1\%}$ 27.6 color strength or equivalent specification.

12. The natural colorant composition according to Claim 2, wherein the natural colorant which is brine soluble and light stable is an extract from yellow beet (*Beta vulgaris*), and wherein the yellow beet extract concentration is 10-100,000 ppm of $E_{1\%}$ 0.375 or equivalent specification.

13. The natural colorant composition according to Claim 2, wherein the natural colorant which is brine soluble and light stable is an extract from gardenia yellow (*Gardenia jasminoides*), wherein the gardenia yellow extract concentration is 1-1000 ppm of $E_{1\%}$ 87 or equivalent specification.

14. The natural colorant composition according to Claim 2, wherein the natural colorant which is brine soluble and light stable is synthetic β-carotene, wherein the carotene content is 0.2 ppm - 50 ppm.

15. The natural colorant composition according to Claim 2, wherein the natural colorant which is brine soluble and light stable is lutein derived from marigold (*Tagetes erecta*) or yellow paprika ripe fruit pod flesh or other natural sources, wherein the carotenoid content in the composition is 0.2-50 ppm.

16. The natural colorant composition according to Claim 2, wherein the natural colorant which is brine soluble and light stable is algal or fungal sourced β-carotene, wherein the carotenoid content in the composition is 0.2-50 ppm.

17. The natural colorant composition of Claim 4, which comprises a combination of a light unstable natural colorant which is an extract of *Curcuma longa* comprising curcuminoids and a light stable natural colorant selected from the group consisting of carrot extract comprising carotenes, gardenia yellow extract in an amount of 1-1000 ppm of $E_{1\%}$ 87 or equivalent specification, a yellow beet extract in an amount of 10-100,000 ppm of $E_{1\%}$ 0.375 or equivalent specification, a safflower extract in an amount of 100-1000 ppm of $E_{1\%}$ 27.6 color strength or equivalent specification, a yellow paprika ripe fruit pod flesh extract comprising zeaxanthin in an amount of 0.1-50 ppm, a marigold extract comprising lutein in an amount of 0.1-50 ppm, and a fungal or algal derived β-carotene in an amount of 0.2-50 ppm.

18. The natural colorant composition of Claim 1, further comprising clean-label, natural, and industry approved diluents/ emulsifiers.

19. A method for coloring pickled and/or fermented vegetables comprising treating the vegetables with an effective amount the natural colorant composition of Claim 1 and further preparing, pickling, processing and/or packaging the vegetables.

20. The method of Claim 19, wherein the pickled and/or fermented vegetables are colored with at least one natural colorant which is brine soluble and light stable and wherein at least one natural colorant which is light unstable adsorbs onto and/or penetrates the pickled and/or fermented vegetable, and wherein the vegetable retains a desired hue over time.

CLAIMS

1. A natural colorant composition for coloring vegetables in a solution comprising an extract derived from turmeric (*Curcuma longa)* comprising curcuminoids and an extract derived from carrot (*Daucus carota)* comprising carotenes, in amounts effective to adsorb to and/or penetrate pickled and/or fermented vegetables having pulp/skin which is white in color to obtain a yellow hue and provide stability of the yellow hue in the vegetables in the solution for at least one month.

2. The natural colorant composition of Claim 1, wherein the curcuminoids are present in an amount of 1-260 ppm and the carotenes are present in an amount of 0.2-50 ppm.

3. A natural colorant composition for coloring vegetables in a solution comprising an extract of turmeric (*Curcuma longa)* comprising curcuminoids and at least one other extract comprising carotenoids selected from the group consisting of gardenia yellow (*Gardenia jasminoides*) extract, a yellow beet (*Beta vulgaris*) extract, a safflower extract, a yellow paprika (*Capsicum annuum*) ripe fruit pod flesh extract comprising zeaxanthin, a marigold *(Tagetes erecta)* extract comprising lutein, a fungal or algal derived β-carotene, and synthetic β-carotene, wherein the extract of turmeric (*Curcuma longa)* and the at least one other extract comprising carotenoids are present in amounts effective to adsorb to and/or penetrate pickled and/or fermented vegetables having pulp/skin which is white in color to obtain a yellow hue and provide stability of the yellow hue in the vegetables in the solution for at least one month.

4. The natural colorant composition of Claim 1, wherein the vegetables are selected from the group consisting of cucumber, cauliflower, white onion, white carrot, cabbage, white beet, and combinations thereof.

5. The natural colorant composition of Claim 1, further comprising clean-label, natural diluents/ emulsifiers.

6. A natural colorant composition for coloring vegetables having pulp/skin which is white in color in a solution comprising, an extract of turmeric (*Curcuma longa)* wherein curcuminoids are present in an amount of 1-260 ppm, and at least one other extract selected from the group consisting of carrot (*Daucus carota)* extract comprising carotenes present in an amount of 0.2-50 ppm, gardenia yellow (*Gardenia jasminoides*) extract in an amount of 1-1000 ppm of $E_{1\%}$ 87, a yellow beet (*Beta vulgaris*) extract in an amount of 10-100,000 ppm of $E_{1\%}$ 0.375, a safflower extract in an amount of 100-1000 ppm of $E_{1\%}$ 27.6 color strength, a yellow paprika (*Capsicum annuum*) ripe fruit pod flesh extract comprising zeaxanthin in an amount of 0.1-50 ppm, a marigold *(Tagetes erecta)* extract comprising lutein in an amount of 0.1-50 ppm, a fungal or algal derived β-carotene in an amount of 0.2-50 ppm, and synthetic β-carotene in an amount of 0.2 ppm - 50 ppm.

7. The natural colorant composition of Claim 3, further comprising clean-label, natural diluents/ emulsifiers.

8. The natural colorant composition of Claim 6, further comprising clean-label, natural diluents/ emulsifiers.