

A wooden counter in a kitchen or bakery setting. On the counter are several glass jars with metal clasps, filled with various dry goods like lentils, rice, and pasta. There are also jars of sugar cubes and a small jar of yellow jam. A small white pot with a green herb plant sits on the right. The background is a bright window with a view of greenery outside.

Fresh Food with Inviting Lighting

From Bakery to Butcher

LIGHT4U

RETAIL COLOURS

CHOOSE WHAT MAKES A DIFFERENCE

Choosing the right LED spectrum is essential in food retail. Colour temperature, CRI, and specialised spectrums directly influence how fresh, appetising, and authentic products appear.

Light can enhance golden bread crusts, the red depth of fresh meat, or the vivid greens of vegetables — and ultimately, it influences how customers decide.

Light4U offers a selection of tailored retail colour options for different product zones:

- Bakery
- Cheese
- Fruit
- Fish
- Fresh meat
- Meat

Design with intention. Let lighting elevate every bite.



BAKERY

Ultra-warm light adds a golden-brown glow that gives croissants, baguettes, and pastries a tasteful, inviting oven-fresh appeal.



CHEESE



A warm, brilliant light brings out the rich yellow tones in cheese and pastries, enhancing their natural warmth and visual appeal.



Showcase fruit and vegetables in their freshest state, with vibrant colours, natural textures, and an irresistible just-picked appeal.

FISH

Cooler spectrums preserve freshness, highlight silver-blue tones, and enhance the natural texture of fish and seafood.



FRESH MEAT

The perfect light colour for meat counters softens white threads while enhancing the rich, saturated red tones of fresh cuts.



MEAT

Red-enhancing light intensifies cooked and baked meats — even white threads appear red for a bold counter display.



Know more. Light better.

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