

COLOURED COCOA BUTTER

PEARL GEMSTONE COLLECTION

ROXY & RICH
— COLORANTS —

ROXYANDRICH.COM

THESE TONES OF COCOA BUTTER INJECT SUBTLE REFLECTIONS OF COLOUR WHILE ADDING A TOUCH OF SPARKLE TO YOUR CREATIONS!

The Pearl Gemstone collection contains shimmering, colourless powder, which lends for a soft reflection of colour. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

ADVANTAGES

- Pearl finish
- Subtle reflection of colour
- Easy to use
- Pre-tempered
- Edible (see below for regional standards)

HOW TO USE COCOA BUTTER?

1. Melt it in a boiler or in the microwave.
2. Heat the bottle for 10 seconds.
3. Shake it, and continue heating for another 10 seconds.

Continue until the required amount of cocoa butter has melted. **Be careful not to overheat the cocoa butter. Overheating could change the texture, making it impossible to reach expected results or making the cocoa butter unusable.**

Cocoa butter colouring is sold as a solid.

AVAILABLE IN BOTTLES OF 56 g, 225 g AND 1 kg.



FORMULA



LUSTRE



PEARL



FAT DISPERSIBLE

CHARACTERISTICS



KOSHER



NUT FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



100 % EDIBLE

CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
BP-001	ORANGE PEARL		X	X		X	X	
BP-002	RED PEARL		X	X		X	X	
BP-003	BLUE PEARL		X	X		X	X	
BP-004	GREEN PEARL		X	X		X	X	
BP-005	VIOLET PEARL		X	X		X	X	
BP-006	SILVER PEARL		X	X		X	X	
BP-007	GOLD PEARL		X	X		X	X	

ACTUAL COLOURS MAY VARY.