

FONDUST®

DUST

COLOURS



ROXY & RICH

— COLORANTS —

ROXYANDRICH.COM

FONDUST® IS A FANTASTIC COLOURING PRODUCT FOR PASTRY CHEFS!

Easy to use, FONDUST® is especially designed for colouring food with low water content. It can be used to colour fondant, sugar work (before or after baking), almond paste, royal icing, buttercream, cake mix, french macarons, decorating gel, candy, etc. Practically everything . . . except pure chocolate. The collection is made up of 50 colours. With FONDUST®, you can achieve very dark colours, like black, red, blue and brown, as well as very bright colours, such as orange, green, pink and violet.

ADVANTAGES

- Matte finish
- Water soluble
- Highly concentrated colour
- Immediate colouring
- Does not change food consistency
- UV-resistant colours
- Edible (see page 8-9 for regional standards)

AVAILABLE* IN JARS OF 4 g, 12 g, AND 50 g.

*Bigger sizes are available on demand.

WHY FONDUST® IS THE ULTIMATE CHOICE FOR LONG-LASTING FOOD COLORATION

With FONDUST®, colours keep their intensity much longer than other food colours. When regular food coloring is exposed to sunlight, it fades over time. This is because of the UV rays in the sunlight. Most gel and paste food colourings have acid in them with a pH level below 5. This acid can make some colours fade faster when exposed to UV rays. FONDUST® is different because it doesn't have any acid or preservatives in it. If you notice that FONDUST® colours are fading more quickly than you expect, you should check the ingredients of the food you're colouring for any acidic components.

FONDUST® IS EASY TO USE. SIMPLY KNEAD UP TO 3 g INTO 1 kg OF FONDANT TO ACHIEVE MAXIMUM COLOUR INTENSITY.

Food products containing titanium dioxide (white pigment) will probably require more FONDUST® to reach maximum colour intensity.



FORMULA



MATTE



WATER-SOLUBLE

CHARACTERISTICS



KOSHER



NUT FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



100 % EDIBLE



HOW TO USE FONDUST®?

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FONDUST® ALLOWS YOU TO CREATE SUPER DARK, INTENSE AND VIBRANT COLOURS IN A MATTER OF MINUTES. IT DOESN'T CHANGE THE TEXTURE NOR THE TASTE OF THE PRODUCT YOU WANT TO COLOUR.

FONDUST® is a one-of-a-kind product that is designed to colour absolutely anything that contains even the smallest amount of water. It is an ideal and polyvalent food colouring highly concentrated for all your needs, except pure chocolate. You will find here some tricks for use depending on your application:

USAGE IN FONDANT

1. Place the fondant in a bowl. Add the desired amount of FONDUST® (we suggest a maximum of 1 g to 3 g of colourant per kilogram).
2. Knead gently in the bowl until the dust is well mixed with the fondant. Knead 2 to 3 minutes. You can apply your fondant right away.
3. For a darker tone, such as a very intense red or a very dark black, you will need to add more powder than the other colours. If your fondant contains Titanium Dioxide (white pigment), you may also need more FONDUST® to achieve the intensity of the colour you want.

USAGE IN ROYAL ICING

1. You may need up to 4 g of FONDUST® to colour 1 kg of royal icing. If the batch is bigger, you will need more dust.
2. Add FONDUST® to your royal icing.
3. Let it rest 5-10 minutes so the colour fully develops, and then mix again. It is now ready to use.

USAGE IN BUTTERCREAM

1. Add a small amount of FONDUST® at a time to your buttercream (French, Swiss or Italian).
2. Mix well between each addition.
3. Let it rest 5-10 minutes so the colour fully develops, and then mix again.

PROFESSIONAL TIPS

- When colouring with FONDUST®, we advise to always be careful not to disperse the dust outside your work area. Just lay down a couple sheets of paper towel to control any dust that may go astray when you open the jar and working. Adding a piece of parchment paper would allow you to return any stray dust back to the container for later use.
- The process of colouring with FONDUST® is distinctly different than the process of using other colouring agents. At first, the FONDUST® practically disappears into the fondant seemingly without spreading the colourant around. Simply knead the fondant for a few moments, streaks of colour will start appearing in a marbled pattern as the colourant dispersed evenly throughout the fondant. After just a few minutes, the colour will reach full saturation, even with extremely intense colours such as black, purple, and red.
- Simply add 1 or 2 drops of water to your royal icing or buttercream. This will allow FONDUST® to fully activate and saturate your buttercream, royal icing, meringue, etc. without changing the texture of your mix.
- FONDUST®'s speciality makes it the ideal companion to mix in almost anything. However, please note that it should not be used to paint on fondant or cookies. It's the hyper-pigmentation that makes it need to be pre-activated in food to avoid staining your teeth or mouth.





CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
F-001	BRIGHT WHITE		X	X		X	X	
F-002	SUPER BLACK		X	X	X	X	X	X
F-003	IVORY		X	X	X	X	X	X
F-004	EGG YELLOW		X	X	X	X	X	X
F-005	LEMON YELLOW		X	X	X	X	X	X
F-006	NEON YELLOW		X	X	X	X	X	X
F-007	ORANGE		X	X	X	X	X	X
F-008	NEON ORANGE		X	X	X	X	X	X
F-009	RED-ORANGE		X	X				
F-012	SUPER RED		X	X	X	X	X	X
F-013	BRICK RED		X	X	X	X	X	X
F-014	BURGUNDY		X	X				
F-015	MAROON		X	X				
F-016	DUSTY ROSE		X	X				
F-017	PINK		X	X				
F-018	NEON PINK		X	X				
F-019	FUCHSIA		X	X				
F-020	ROYAL PURPLE		X	X				
F-021	NEON PURPLE		X	X				
F-022	SKY BLUE		X	X	X	X	X	X
F-023	ROYAL BLUE		X	X				
F-024	NEON BLUE		X	X	X	X	X	X
F-025	NAVY BLUE		X	X	X	X	X	X
F-026	AVOCADO		X	X	X	X	X	X
F-027	MINT GREEN		X	X	X	X	X	X
F-028	MAPLE LEAF GREEN		X	X	X	X	X	X
F-029	FOREST GREEN		X	X	X	X	X	X
F-030	TEAL		X	X	X	X	X	X
F-031	TURQUOISE		X	X	X	X	X	X
F-032	NEON GREEN		X	X	X	X	X	X
F-033	COPPER (FLESH TONE)		X	X				
F-034	TUSCAN BROWN		X	X	X	X	X	X
F-035	CHOCOLATE BROWN		X	X	X	X	X	X
F-036	GOLD		X	X	X	X	X	X
F-037	IMPERIAL PURPLE				X	X	X	X

CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
F-038	PURPLE				X	X	X	X
F-039	BRIGHT PURPLE				X	X	X	X
F-040	EURO FUCHSIA				X	X	X	
F-041	EURO PINK				X	X	X	X
F-042	CLARET				X	X	X	X
F-043	EURO BURGUNDY				X	X	X	X
F-044	STRAWBERRY				X	X	X	X
F-045	RUBY				X	X	X	X
F-046	VIVID RED				X	X	X	
F-047	POPPY				X	X	X	
F-048	PEACH				X	X	X	
F-049	TERRACOTTA		X	X	X	X	X	X
F-050	VIOLET (LAVENDER)				X	X	X	X
F-051	IMPERIAL BLUE				X	X	X	X
F-052	WEDGEWOOD		X	X	X	X	X	X

ACTUAL COLOURS MAY VARY.

