

COLOURED COCOA BUTTER

NATURAL COLLECTION

E171 FREE

ROXY & RICH
— COLORANTS —
ROXYANDRICH.COM

MADE WITH 100% NATURAL COLORANTS, THIS BRIGHTLY COLOURED COCOA BUTTER WILL GIVE LIFE TO ALL YOUR COLOURFUL IDEAS!

The Coloured Cocoa Butter Natural Collection is created with 100% natural fat dispersible colorants from vegetal sources**. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

ADVANTAGES

- 100% Natural made from vegetal sources
- Matte finish
- Available in several attractive colours
- Easy to use
- Pre-tempered
- Edible*

HOW TO USE COCOA BUTTER?

Cocoa butter colouring is sold as a solid. To use it, you must melt it in a boiler or in the microwave. Whatever is easiest for you! Heat the bottle for 10 seconds, 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.**

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



FORMULA



MATTE



FAT DISPERSIBLE



E171
FREE

CHARACTERISTICS



KOSHER



NUT FREE



LACTOSE
FREE



GLUTEN
FREE



VEGAN



100 %
EDIBLE



100 %
NATURAL



NATURAL
YELLOW
BN-001



NATURAL
ORANGE
BN-002



NATURAL
FUCHSIA
RED
BN-003



NATURAL
PURPLE
BN-004



NATURAL
BLUE
BN-005



NATURAL
MIDNIGHT
BLUE
BN-006



NATURAL
CHLORO-
PHYLLIN
GREEN
BN-007



NATURAL
GREEN
BN-008



NATURAL
BROWN
BN-009



NATURAL
BLACK
BN-010



NATURAL
POLAR
BEAR
WHITE
BN-011

ACTUAL COLOURS MAY VARY.