

MULTIPURPOSE WHITENING DUST

ROXY & RICH
— COLORANTS —

ROXYANDRICH.COM

WITH THIS MULTIPURPOSE WHITENING DUST, YOU WILL OBTAIN A WHITE IVORY FINISH.

This opacifying dust meets the European Commission food standards regarding the ban on titanium dioxide (E171).

ADVANTAGES

- Opacifying agent
- E171 Free
- Easy to use
- Edible - worldwide

HOW TO USE

We recommend using 5 to 10 grams per 100 grams of the mixture to reduce transparency.

If you use more than our recommendations, your mixture will tend to be thicker, and instead of having an ivory white finish, it will turn into a white grey.

AVAILABLE IN JARS OF 80 g, 250 g, 800 g AND 5 kg.

FORMULA



MATTE



CHARACTERISTICS



KOSHER



NUT FREE



LACTOSE
FREE



GLUTEN
FREE



VEGAN



100 % EDIBLE



WHITENER

FOR BUTTERCREAM

ROXY & RICH
— COLORANTS —

ROXYANDRICH.COM

WITH THIS YELLOW NEUTRALIZING DUST, YOU WILL OBTAIN A WHITER BUTTERCREAM.

This neutralizing dust meets the European Commission food standards regarding the ban on E171 (titanium dioxide).

ADVANTAGES

- Whitening agent
- E171 Free
- Easy to use
- Edible - worldwide

HOW TO USE

We recommend using one spray per 100 grams of buttercream to cancel out the yellow hue. You might need to use a little bit more depending on the yellowness of your mixture.

To prevent your buttercream from turning greyish or purplish, it's important to mix well between each additional spray to avoid too much powder.

You will get a better result by mixing it with a stand mixer (or hand mixer) instead of by hand.

It will work well in American buttercream, Swiss meringue buttercream, Russian buttercream, Mascarpone frosting, and any butter-based frosting that has a yellow hue.

AVAILABLE IN A 7 g REFILLABLE PUMP AND 20 g JAR FOR REFILL PURPOSES.



FORMULA



MATTE



CHARACTERISTICS



KOSHER



NUT FREE



LACTOSE
FREE



GLUTEN
FREE



VEGAN



100 % EDIBLE



Watch the before and after result in video by scanning this code.

