

GEL FOOD COLOURS

GEL FOOD COLOURS FOR FAT DISPERSIBLE MIXTURES.

Applications: Buttercream, Chocolate, Fondant, Ganache, Cake Batter, Cocoa Butter, Waffle Mix, homemade Ice Cream and a lot more !

ADVANTAGES

- No aftertaste and no aroma
- No colour fading
- You can easily mix colours together
- All our colours are vegan and kosher certified

DIRECTIONS:

- 1- Remove the cap and the seal.
- 2- Replace the cap and shake the bottle.
- 3- Add a small amount of the gel first and adjust until the desired colour is obtained.

AVAILABLE IN BOTTLES OF 20ML.



FORMULA



MATTE



FAT DISPERSIBLE

CHARACTERISTICS



KOSHER



NUT FREE



LACTOSE
FREE



GLUTEN
FREE



VEGAN



100 % EDIBLE