FONDUST®

DUST

COLOURS

ROXY & RICH
— COLORANTS —

ROXYANDRICH.COM

FONDUST® IS A FANTASTIC COLOURING PRODUCT FOR PASTRY CHEFS! IT IS THE ONLY WATER-SOLUBLE COLOUR THAT CAN BE USED DIRECTLY IN FOOD.

Easy to use, FONDUST® is a microencapsulated food colouring especially designed for colouring food with very low water content. It can be used to colour fondant, sugar work (before or after baking), almond paste, royal icing, buttercream, cake mix, macaroons, decorating gel, candy, etc. Practically everything . . . except pure chocolate. The collection is made up of 36 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 reverse side for standards)

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

FORMULA

MATTE

WATER-SOLUBLE

CHARACTERISTICS

NUT FREE

LACTOSE FREE

GLUTEN FREE

VEGAN

100 % EDIBLE

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FONDUST® OFFERS GREATER FADE RESISTANCE COMPARED TO COLOURING GELS OR PASTES.

With FONDUST®, colours keep their intensity much longer than with other food colours. Colour fading is caused by UV rays hitting the colour. All colours eventually fade. Most gel and paste formulas consist of an acidic solution whose pH is below 5. FONDUST® is acid and preservative-free. When food colours are exposed to an acid whose pH is below 5, some colours become unstable and fade faster when in contact with UV rays. If you experience increased fading with FONDUST®, check for acids in the ingredients of the food you are colouring.

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.

BRIGHT WHITE # F-001	SUPER BLACK # F-002	IVORY # F-003	EGG YELLOW # F-004	LEMON YELLOW # F-005	NEON YELLOW # F-006
ORANGE # F-007	NEON ORANGE # F-008	RED-ORANGE # F-009	CHRISTMAS RED # F-010	RED RED # F-011	SUPER RED # F-012
BRICK RED # F-013	BURGUNDY # F-014	MAROON # F-015	DUSTY ROSE # F-016	PINK # F-017	NEON PINK # F-018
FUCHSIA # F-019	ROYAL PURPLE # F-020	NEON PURPLE # F-021	SKY BLUE # F-022	ROYAL BLUE # F-023	NEON BLUE # F-024
NAVY BLUE # F-025	AVOCADO # F-026	MINT GREEN # F-027	MAPLE LEAF GREEN # F-028	FOREST GREEN # F-029	TEAL # F-030
TURQUOISE # F-031	NEON GREEN # F-032	COPPER (FLESH TONE) # F-033	TUSCAN BROWN # F-034	CHOCOLATE BROWN # F-035	GOLD # F-036

All FONDUST® colours meet FDA and Health Canada food colouring standards.
Most colours meet European and UK food standards, except those containing Red 3 (E127).
Such ingredient is mentioned on the label when present.

ACTUAL COLOURS MAY VARY.