

COLOURED COCOA BUTTER

PEARL GEMSTONE COLLECTION

ROXY & RICH
— COLORANTS —
ROXYANDRICH.COM

THESE TONES OF COCOA BUTTER INJECT SUBTLE REFLECTIONS OF COLOUR WHILE ADDING A TOUCH OF SPARKLE TO YOUR CREATIONS!

The Pearl Gemstone collection contains shimmering, colourless powder, which lends for a soft reflection of colour. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

ADVANTAGES

- Pearl finish
- Subtle reflection of colour
- Easy to use
- Pre-tempered
- Edible (see below for standards)

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.



Meet FDA and Health Canada food safety standards.



FORMULA



LUSTRE



PEARL



FAT-DISPERSIBLE

CHARACTERISTICS



NUT FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



100 % EDIBLE

