

FAT DISPERSIBLE

DUST
COLOURS

ROXY & RICH
— COLORANTS —

ROXYANDRICH.COM

COLOURING IS ACHIEVED THROUGH THE DISPERSION OF THE COLOURED PARTICLES IN THE FOOD.

Aluminum-based insoluble food colours are used to colour oil-based products, such as chocolate, buttercream, and candy and pastry coatings. It is perfect to limit colour bleeding when several colours are side by side.

ADVANTAGES

- Matte finish
- Ideal for fatty substances, such as chocolate
- Less aggressive colouring than the water-soluble variety
- Colouring through dispersion to limit bleeding

AVAILABLE IN JARS OF 5 g, 15 g, 50 g, 250 g AND 1 kg.



FORMULA



MATTE



FAT-DISPERSIBLE

CHARACTERISTICS



NUT FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



100 % EDIBLE



ACTUAL COLOURS MAY VARY.

