COLOURED COCOA BUTTER GEMSTONE COLLECTION

ROXY RICH

ROXYANDRICH.COM

THESE BRIGHT TONES OF COCOA BUTTER WILL ADD A TOUCH OF SPARKLE TO YOUR CREATIONS!

The Gemstone collection is coloured using fat-dispersible colours and shimmering powder. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

ADVANTAGES

- Lustre finish
- Several attractive colours
- Easy to use
- Pre-tempered
- Edible (see next page 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 56g, 225g AND 1kg.









PEARL FAT DISPERSIBLE

CHARACTERISTICS







NUT FREE LACTOSE FREE GLUTEN FREE

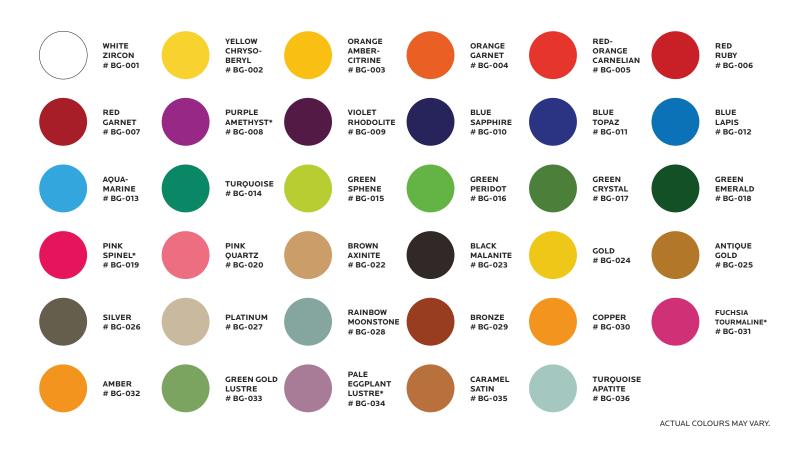






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Meet the US FDA and Health Canada food safety standards.



* Purple Amethyst, Pink Spinel, Fuchsia Tourmaline and Pale Eggplant Lustre contain R3 (E127). They do not meet the food standards of the European Commission and should be used for decorative purposes only.

