

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 52 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 next page for standards)

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

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.



FORMULA



MATTE



WATER-SOLUBLE

CHARACTERISTICS



NUT FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



100 % EDIBLE



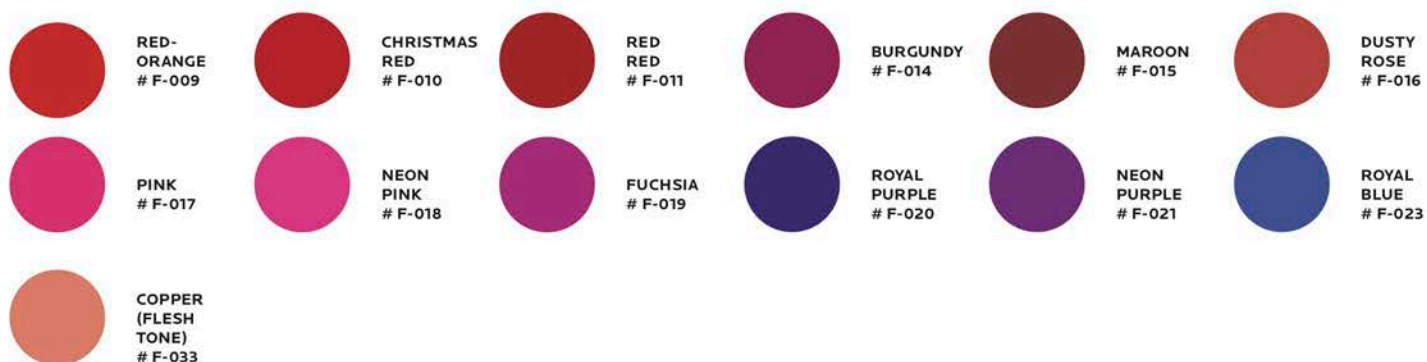
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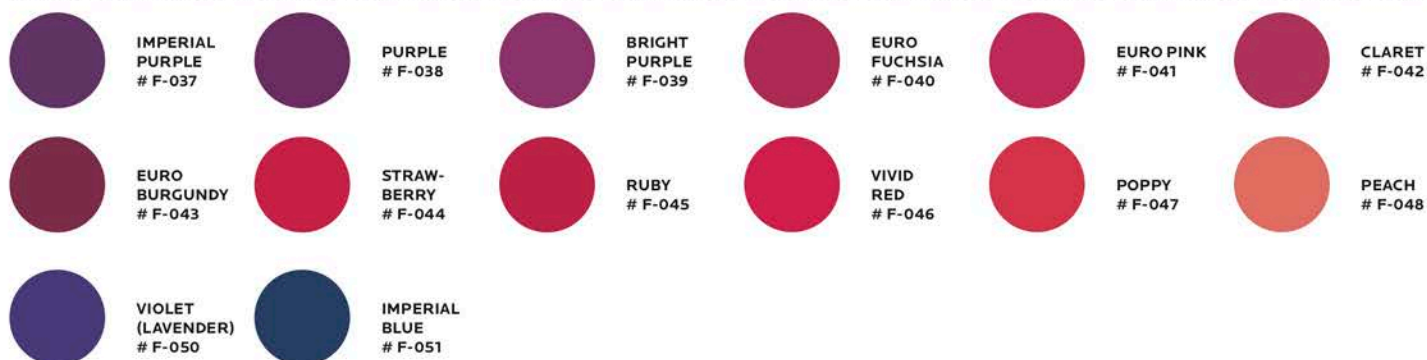
MEET **HEALTH CANADA, THE FDA (USA) AND THE EUROPEAN COMMISSION** FOOD SAFETY STANDARDS:



MEET **HEALTH CANADA AND THE FDA (USA)** FOOD SAFETY STANDARDS:



MEET THE **EUROPEAN COMMISSION** FOOD SAFETY STANDARDS:



ACTUAL COLOURS MAY VARY.