

FAT DISPERSIBLE DUST COLOURS

ROXY&RICH
— COLORANTS —

ROXYANDRICH.COM

FAT DISPERSIBLE DUSTS TO COLOUR OIL-BASED PRODUCTS.

Insoluble in water, the Fat Dispersible dust 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
- Edible (see below for standards)

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



FORMULA



MATTE



FAT DISPERSIBLE

CHARACTERISTICS



NUT FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



100 % EDIBLE



ACTUAL COLOURS MAY VARY.

All colours (P-B00 to P-B11) meet the food standards of Health Canada and the US FDA.

* All colours meet the standards of the European Commission except Pink(P-B04) and Purple(P-B09) that contain R3 (E127), they should be used for decorative purposes only.

