



manufacturing process

The manufacturing process for edible gold flakes used in drinks like Goldwasser involves several precise steps to transform pure gold into delicate, edible flakes:

1. Melting the Gold

- High-purity gold (usually 23 or 24 karat) is heated until it becomes liquid, ensuring purity and removing contaminants.

2. Rolling and Flattening

- The cooled gold is rolled through mills to form very thin strips of metal.
- These strips are cut into small squares for further thinning.

3. Beating to Thinness

- The squares are placed between layers of special paper or material and hammered—often mechanically and partially by hand—until the gold is reduced to sheets around 0.1 micrometers thick.
- This ultra-thinness is key for enabling the gold to float in liquid and create a shimmering effect. ^[1] ^[2]

4. Cutting and Handling

- The thinned sheets, about 80×80mm in size, are then cut or flaked into tiny pieces appropriate for culinary use.

5. Packaging

- The flakes are carefully handled (gold leaf is extremely delicate), checked for quality, and packed for addition to foods and drinks.
- For drinks like Goldwasser, the gold flakes are added directly to the finished product before bottling.

Reason for Dimensions

- Ultra-thin sheets/flakes provide a striking visual effect and ensure that the gold is safe for human consumption—it passes through the body without being absorbed and is labeled as E175 food additive.

This process combines ancient artisan techniques with modern technology and quality control to ensure safety, purity, and an impressive display in luxury foods and beverages. ^[2] ^[3] ^[1]

*
**

1. <https://foodmeetsscience.com/2023/08/28/edible-gold-a-luxury-food-trend/>
2. https://en.wikipedia.org/wiki/Edible_gold
3. <https://www.slofoodgroup.com/products/gold-flakes-edible-gold-flakes-for-garnishing-and-decoratio>
[n](#)