



What material is traditionally used to create gold flakes in Goldwasser

The material traditionally used to create the gold flakes in Goldwasser is **23 karat gold** that has been hammered into extremely thin sheets known as gold leaf. This gold leaf is about 0.1 micrometers thick, making it almost weightless and suitable for suspension in liquid without affecting taste or texture. The process of making gold leaf involves melting high-purity gold, rolling it thin, and then repeatedly beating it between layers of special membranes to create these thin, delicate sheets. These sheets are then cut into small flakes that give Goldwasser its characteristic sparkling, luxurious visual effect. The gold used is edible, food-grade, and biologically inert, labeled as E175 for food additive use.^{[1] [2] [3]}

In summary:

- The flakes are made from 23 karat gold (approximately 91.7% pure).
- The gold is hammered into ultra-thin sheets called gold leaf (~0.1 micrometers thick).
- The sheets are cut into small flakes suspended in the liqueur, creating the signature sparkling appearance.

This traditional gold leaf production method is centuries old and is key to the visual luxury of Goldwasser.^{[2] [1]}

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1. https://en.wikipedia.org/wiki/Gold_leaf
2. <https://en.wikipedia.org/wiki/Goldwasser>
3. <https://barnabasgold.com/gold-flakes-on-food/>