



Give me explanation of dimension and reasoning.

The dimensions of the gold flakes used in products like Goldwasser come from the process of making edible gold leaf, which is hammered into extremely thin sheets and then cut into small flakes.

Key points on dimensions and reasoning:

- **Thickness:** The gold leaf sheets are hammered down to about **0.1 micrometers (0.0001 mm)** thick. This thickness makes the gold almost weightless, allowing flakes to suspend smoothly in liquids without settling quickly or sinking. The extreme thinness also ensures the gold does not affect the texture or flavor of the drink.
- **Size of flakes:** Edible gold leaf sheets typically start at around **80 mm x 80 mm (3.15 × 3.15 inches)** before being cut into flakes. The flakes in the drink are much smaller fragments of these sheets, delicately broken to enhance suspension and the shimmering visual effect.
- **Manufacturing reasoning:** Hammering to such thinness is critical to achieve a **smooth, translucent, and lightweight gold leaf** that can float in liquid and reflect light beautifully. The thin gold flakes maximize sparkle and visual appeal while being safe and inert since the gold is food-grade (typically 22 to 23 karat).
- **Craftsmanship:** The process requires skilled craftsmanship as the gold is repeatedly beaten and inspected to ensure uniform thinness and shine, enabling an even and luxurious dispersion in beverages.

In sum, the gold flakes' ultra-thin and small dimensions are essential for the **visual effect** and **safe edible use** in gold nano drinks like Goldwasser, creating the iconic sparkling gold suspension that defines these luxury beverages. ^{[1] [2] [3] [4]}

If you want, I can also provide a visual representation of gold leaf sheets and flakes.



1. <https://www.xqzit.co.uk/blogs/manufacturing-process-of-gold-leaf-sheets/manufacturing-process-of-gold-leaf-sheets>
2. <https://cornucaupia.com/deiaurum/how-edible-gold-leaf-is-made/>
3. <https://www.manetti.com/en/gold-leaf-production/>
4. <https://www.hakuza.co.jp/en/haku/flow/>