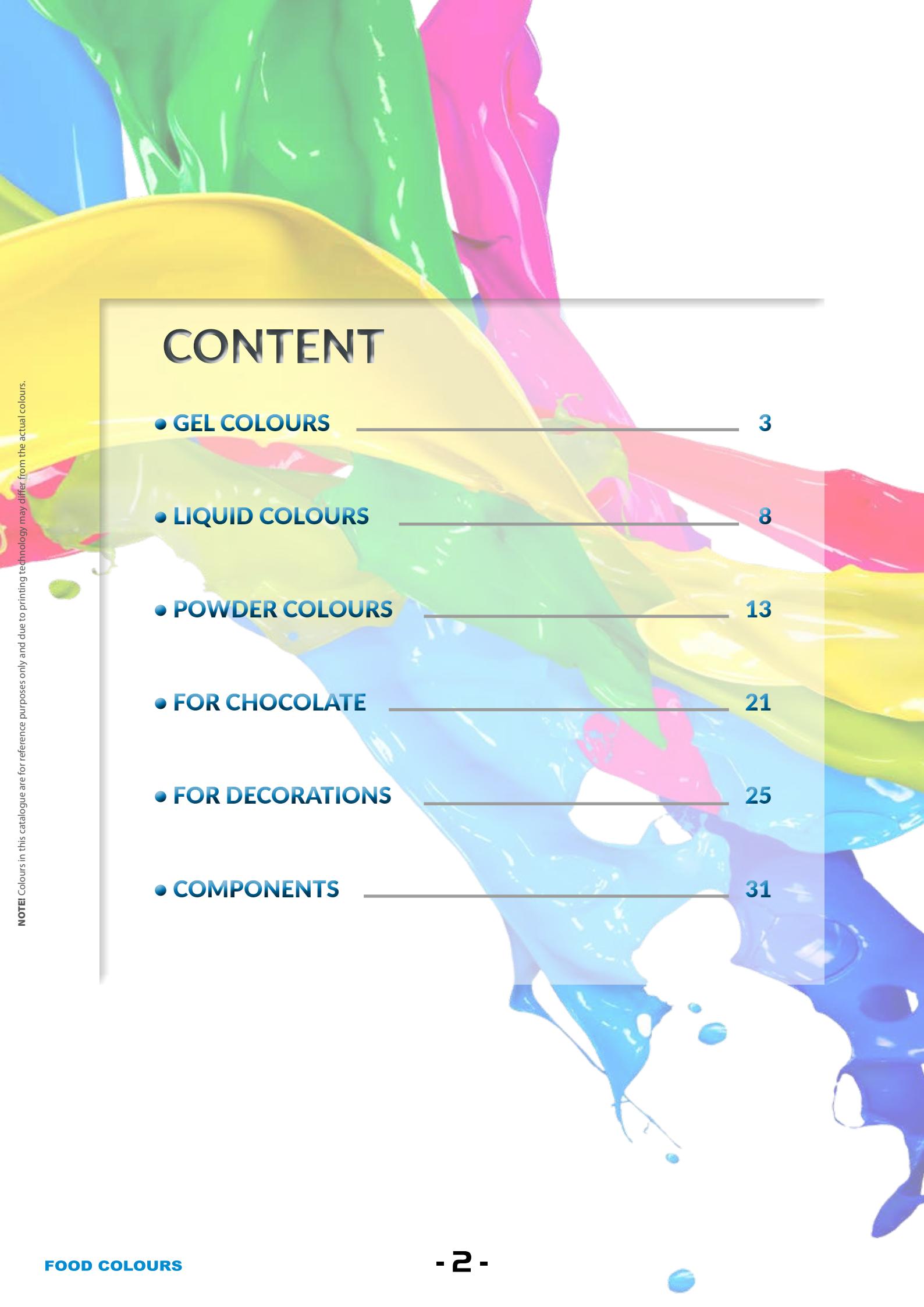




# FOOD COLOURS

2020  
ENGLISH



# CONTENT

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- FOR CHOCOLATE ————— 21
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**NOTE!** Colours in this catalogue are for reference purposes only and due to printing technology may differ from the actual colours.

# GEL COLOURS



**Gel Colours are easy to apply. Due to the powerful concentration, intense and vivid colours can be achieved even in small doses. All products in this range are gluten free.**

**APPLICATION: FONDANT, MARZIPAN, CREAMS, ROYAL ICING, ICE-CREAM, SPONGE-CAKE, MACAROONS.**

**In this section you can find:**

- **traditional gel colours**
- **colours in tubes**
- **extra gel**
- **powergel**

## TRADITIONAL GEL COLOURS

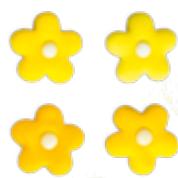
Gel Colours are easy to apply. Due to the powerful concentration, intense and vivid colours can be achieved even in small doses. Perfect for fondants, marzipan and sweet decorations. Gel colours ensures evenly coloured product with no addition of water required.

available packaging:

35g



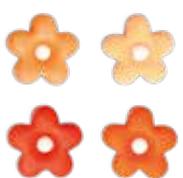
Light Yellow  
WSG-001



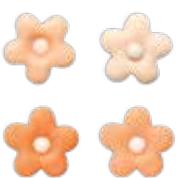
Sun Yellow  
WSG-004



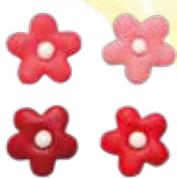
Orange  
WSG-012



Peach  
WSG-016



Ecru  
WSG-020



Red  
WSG-024



Sun Red  
WSG-028



Carmine Red  
WSG-032



Burgundy  
WSG-034



Pink  
WSG-036



Fuchsia  
WSG-038



Violet  
WSG-040



Bishop Violet  
WSG-044



Pistachio Green  
WSG-049



Mint Green  
WSG-052



Dark Green  
WSG-056



Olive  
WSG-058



Azure Blue  
WSG-060



Royal Blue  
WSG-062



Blue  
WSG-064



Turquoise  
WSG-066



Cocoa Brown  
WSG-068



Mahogany Brown  
WSG-072



Chocolate Brown  
WSG-076



Black  
WSG-080

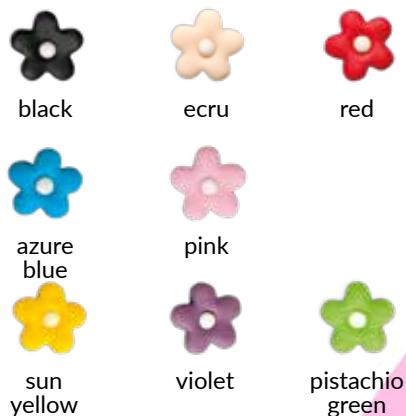


White  
WSG-084

## GEL COLOURS SET

8 colours set  
WSG-8SET

8x 35g



available packaging:

20g



## EXTRA GEL

Super concentrated gel colours - perfect choice for those who seek high efficiency and powerfull coloration.



available packaging:

35g



## POWERGEL PROFESSIONAL

Gel colours in a rich palette of colours created according to innovative recipe. Even a small amount of dye guarantees strong, intensive shades impossible to obtain with any other product available on the market. The offer includes packaging with convenient dropper simplifying precise dosing. The bottle has a secure closing, so the dye does not dry out or spill. The composition has limited use of AZO dyes.

Recommended for fondants, marzipan, creams, royal icing, macaroons.



available packaging:

20g



Sunshine Glow  
PG-001



Electric Spark  
PG-006



Sandy Beach  
PG-011



Royal Salmon  
PG-016



Peach Puff  
PG-021



Tangerine  
PG-026



Pumpkin Pie  
PG-031



Coral Firmness  
PG-036



Scarlet Seduction  
PG-041



Bursting Fire  
PG-046



Brick Mansion  
PG-051



Crimson Wine  
PG-056



Incarnadine  
PG-061



Ballet Slipper  
PG-066



Clearly Pink  
PG-071



Raspberry Shrub  
PG-076



Cashmere Sash  
PG-081



Tempting Lily  
PG-086



Mulberry Silk  
PG-091



Purple Bliss  
PG-096

**NOTE:** Colours in this catalogue are for reference purposes only and due to printing technology may differ from the actual colours.



Berry Madness  
PG-101



Shallow Creek  
PG-106



Fancy Denim  
PG-111



Soothing Chalzedon  
PG-116



Mesmerizing Cobalt  
PG-121



Noble Azurite  
PG-126



Peacock Feather  
PG-131



Bittersweet Lime  
PG-136



Precious Celadon  
PG-141



Green Apple  
PG-146



Greenery Balance  
PG-151



Mysterious Green  
PG-156



Dusky Wilderness  
PG-161



Majestic Ivory  
PG-166



Beige Chamois  
PG-171



Chicory Coffee  
PG-176



Nutty Love  
PG-181



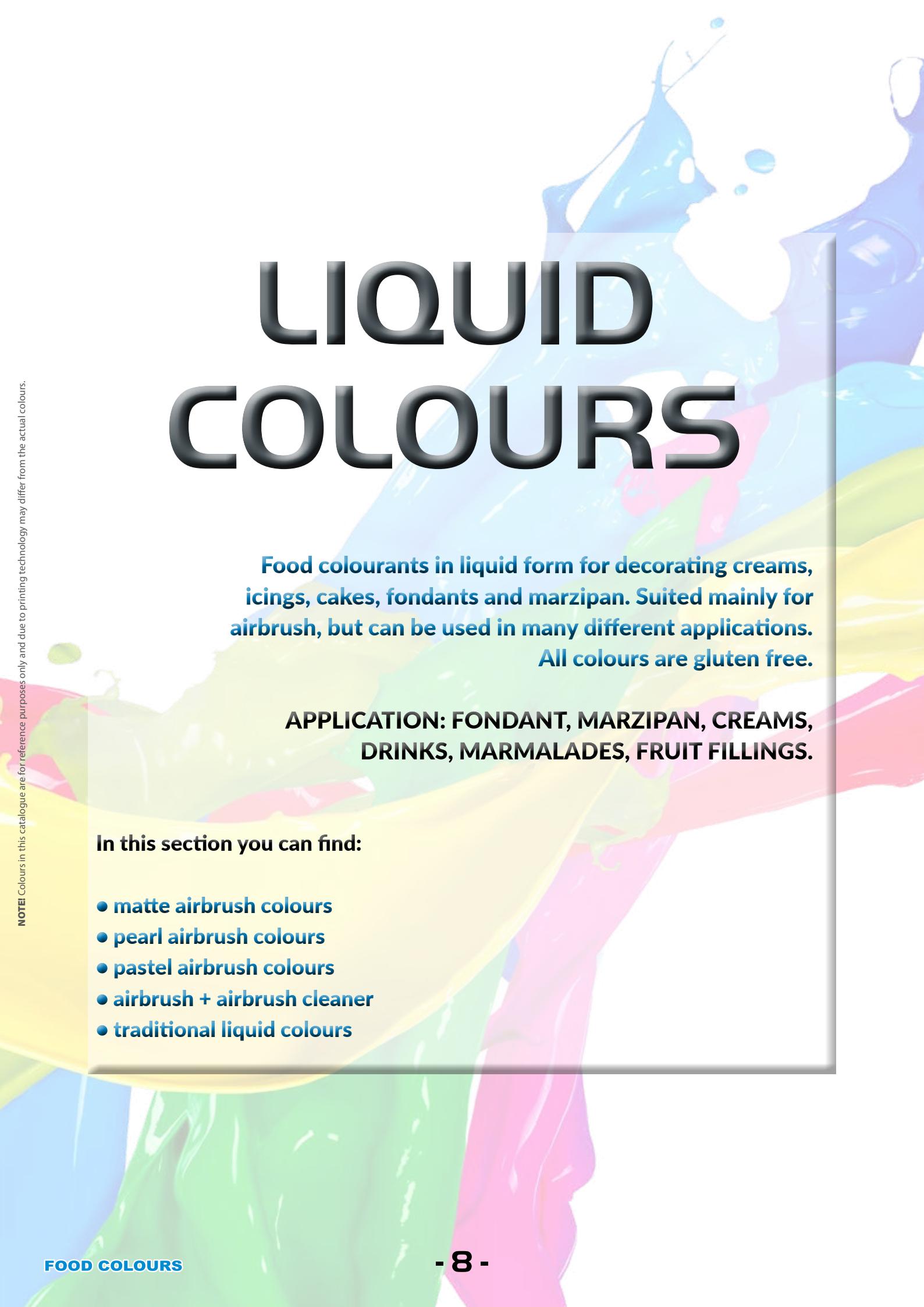
Chocolate Sweetness  
PG-186



Starless Night  
PG-191



Icy Breeze  
PG-196



# LIQUID COLOURS

**Food colourants in liquid form for decorating creams, icings, cakes, fondants and marzipan. Suited mainly for airbrush, but can be used in many different applications.**

**All colours are gluten free.**

**APPLICATION: FONDANT, MARZIPAN, CREAMS, DRINKS, MARMALADES, FRUIT FILLINGS.**

**In this section you can find:**

- **matte airbrush colours**
- **pearl airbrush colours**
- **pastel airbrush colours**
- **airbrush + airbrush cleaner**
- **traditional liquid colours**

## MATTE AIRBRUSH COLOURS

Liquid products perfect for sprying with airbrush. Leaving intense and vivid colouring. Colour strength can be adjusted by regulating the air blow intensity.

Working with airbrush is not the only option - the product is suitable for drinks, juices, marmalades and fruit fillings. Available in transparent bottles in two capacities - the larger with a flip-top cap, and the smaller with a dropper.



available packaging:

**135ml**

**60ml**



**Orange**  
135ml: WS-La-0031  
60ml: WS-La-0032



**Peach**  
135ml: WS-La-0071  
60ml: WS-La-0072



**Carmine Red**  
135ml: WS-La-0331  
60ml: WS-La-0332



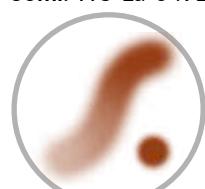
**Pink**  
135ml: WS-La-0371  
60ml: WS-La-0372



**Pistachio Green**  
135ml: WS-La-0491  
60ml: WS-La-0492



**Mint Green**  
135ml: WS-La-0531  
60ml: WS-La-0532



**Cocoa Brown**  
135ml: WS-La-0691  
60ml: WS-La-0692



**Mahogany Brown**  
135ml: WS-La-0731  
60ml: WS-La-0732



**Light Yellow**  
135ml: WS-La-0021  
60ml: WS-La-0022

**Ecru**  
135ml: WS-La-0211  
60ml: WS-La-0212

**Baby Pink**  
135ml: WS-La-0381  
60ml: WS-La-0382

**Dark Green**  
135ml: WS-La-0571  
60ml: WS-La-0572

**Chocolate Brown**  
135ml: WS-La-0771  
60ml: WS-La-0772

**Sun Yellow**  
135ml: WS-La-0051  
60ml: WS-La-0052

**Red**  
135ml: WS-La-0251  
60ml: WS-La-0252

**Violet**  
135ml: WS-La-0411  
60ml: WS-La-0412

**Azure Blue**  
135ml: WS-La-0611  
60ml: WS-La-0612

**Black**  
135ml: WS-La-0811  
60ml: WS-La-0812

**Light Orange**  
135ml: WS-La-0091  
60ml: WS-La-0092



**Red Słoneczny**  
135ml: WS-La-0291  
60ml: WS-La-0292



**Bishop Violet**  
135ml: WS-La-0451  
60ml: WS-La-0452



**Blue**  
135ml: WS-La-0651  
60ml: WS-La-0652



**White**  
135ml: WS-La-0861  
60ml: WS-La-0862

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## PEARL AIRBRUSH COLOURS

Liquid products perfect for spraying with airbrush. Leaving intense and vivid colouring, giving shiny effect of decorated surfaces. Colour strength can be adjusted by regulating the air blow intensity.

Working with airbrush is not the only option - the product is suitable for drinks, juices, marmalades and fruit fillings.

available packaging:

**135ml**

**60ml**



**Yellow Pearl**  
135ml: WS-LP-01  
60ml: WS-LP-011



**Red Pearl**  
135ml: WS-LP-02  
60ml: WS-LP-021



**Pink Pearl**  
135ml: WS-LP-08  
60ml: WS-LP-081



**Violet Pearl**  
135ml: WS-LP-12  
60ml: WS-LP-121



**Azure blue Pearl**  
135ml: WS-LP-16  
60ml: WS-LP-161



**Green Pearl**  
135ml: WS-LP-20  
60ml: WS-LP-201



**Silver Pearl**  
135ml: WS-LP-30  
60ml: WS-LP-301



**Silver Dark**  
135ml: WS-LP-31  
60ml: WS-LP-311



**Gold Pearl**  
135ml: WS-LP-35  
60ml: WS-LP-351

## LIQUID PASTEL COLOURS SET

set of 11 colours  
+ airbrush cleaner  
LPC-12-SET

**12 x 20ml**



## LIQUID CLASSIC COLOURS SET

set of 11 colours  
+ airbrush cleaner  
WS-La-100

**12 x 20ml**



## PASTEL AIRBRUSH COLOURS

Liquid dyes dedicated to work with an airbrush with no dilution required. A wide range of pastel, delicate colors in convenient bottles with a dropper for fondants and royal icing, as well as butter cream or chocolate. Colour strength can be adjusted by regulating the air blow intensity.



available packaging:

60ml



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## AIRBRUSH WITH COMPRESSOR

- **3 POWER OPTIONS** - from very gentle to super intense stream;
- **UNIVERSAL NOZZLE** - 0,4mm;
- **FLUID CUP** - 2ml;
- **BUILT-IN COMPRESSOR** - diminishes pressure waves and ensures smooth usage;
- **HANDY AIRBRUSH** - easily fits hand, sensitive to slightest wrist movements.
- **AIRBRUSH AVAILABLE ALSO SEPARATELY!!**



## PORTABLE AIRBRUSH

- **UNIVERSAL NOZZLE** - 0,4mm;
- **REMOVABLE TRAY** - two capacities;
- **BUILT-IN COMPRESSOR** - USB charge, charge time 2-3h, using time ca. 50min.;
- **HANDY DESIGN** - easily fits hand, sensitive to slightest wrist movements.

## AIRBRUSH CLEANER

Multi-purpose liquid airbrush cleaner, applied to airbrush after each use can extend the device's life. Special formula helps to remove remaining colour particles from the airbrush.

available packaging:  
WS-La-900 WS-La-901

135ml

60ml



## TRADITIONAL LIQUID COLOURS

Liquid colourants to apply in ice-cream, juices, drinks and other water-based products.



Yellow  
WS-La01



Red  
WS-La06



Violet  
WS-La11



Green  
WS-La17



Black  
WS-La23



Gold  
WS-La31



Orange  
WS-La03



Pink  
WS-La09



Blue  
WS-La14



Brown  
WS-La20



Ecru  
WS-La28



Silver  
WS-La34



available packaging:

20ml

# POWDER COLOURS

**Colorants in powder form, depending on its characteristics can be used in various applications.  
All products are gluten free.**

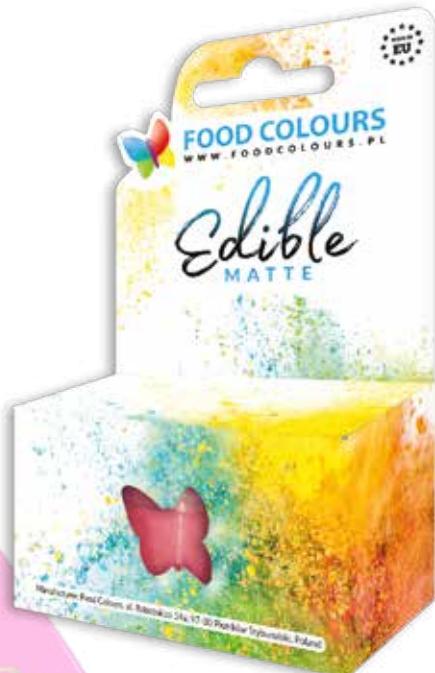
**APPLICATION: FONDANTS, MARZIPAN, CREAMS, DRINKS, ICE-CREAM, SPONGE-CAKE, MACAROONS.**

**In this section you can find:**

- **Edible Matte - matte powder colours**
- **Edible Pearl - pearl powder colours**
- **dusts - metallized colours**
- **Pump Spray - metallized dry sprays**
- **traditional powder colours**
- **natural colours set**

## EDIBLE MATTE

Matte dusts of vivid colours, irreplaceable in decorating cakes and sugar figures. Good for dry applications as well as for painting with brush after mixing with alcohol. Perfect covering and wide range of colours. Made mainly for colouring wafer paper flowers, but also for icing or marzipan.



available packaging:

10ml



Lemon Cream  
M001



Citrus Splash  
M002



Sunny Yellow  
M003



Melon Squash  
M004



Passion Fruit  
M005



Vanilla Sky  
M006



Desert Sand  
M007



Salmon Dance  
M008



Soft Skin  
M009



Summer Blush  
M010



Apricot Pulp  
M011



Orange Juice  
M012



Neon Flash  
M013



Funky Heat  
M014



Solar Red  
M015



Red Currant  
M016



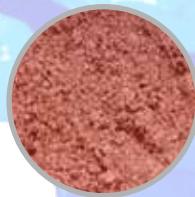
Pure Blood  
M017



Sugary Pink  
M018



Coral Reef  
M019



Faded Rose  
M020



Amaranth Dress  
M021



Pinky Lips  
M022



Alpine Violet  
M023



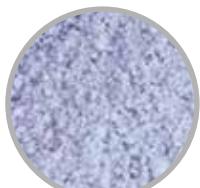
Simply Pink  
M024



Strong Magenta  
M025

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Summer Dawn  
M026



Lavender Scent  
M027



Lily Bloom  
M028



Heather Flake  
M029



Purple Orchid  
M030



Blueberry Muffin  
M031



Plum Jam  
M032



Mojito Drink  
M033



Sweet Pea  
M034



Rain Forest  
M035



Pistachio Butter  
M036



Green Hills  
M037



Grinded Emerald  
M038



Olive Tree  
M039



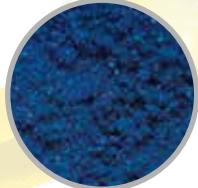
Baby Blue  
M040



Blue Jeans  
M041



Turquoise Shore  
M042



Silky Cobalt  
M043



Cornflower Sense  
M044



Chocolate Milkshake  
M045



Coffee Time  
M046



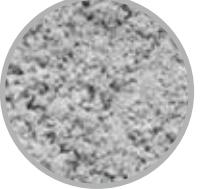
Wenge Wood  
M047



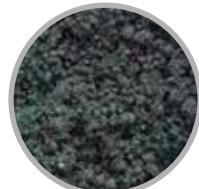
Cristal White  
M048



Platinum Grey  
M049



Autumn Mist  
M050



Graphite Rock  
M051



Perfect Black  
M052



FOR DECORATIVE  
PURPOSE ONLY

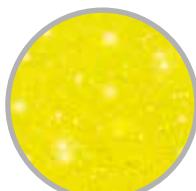
## EDIBLE PEARL

Sparkling dusts of vivid colours, irreplaceable in decorating cakes and sugar figures. Good for dry applications as well as for painting with brush after mixing with alcohol, giving shiny effect on decorated surfaces. Perfect covering and wide range of colours. Made mainly for colouring wafer paper flowers, but also for icing or marzipan.



available packaging:

10ml



Sparkling Lemon  
P002



Yellow Tulip  
P004



Dazzling Sahara  
P007



Grapefruit Dust  
P009



Golden Sand  
P011



Summer Gold  
P013



Golden Sunset  
P015



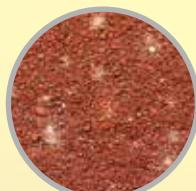
Rustic Gold  
P018



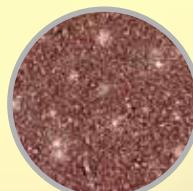
Shiny Copper  
P020



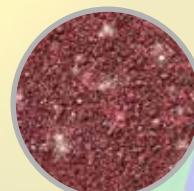
Cocoa Gold  
P022



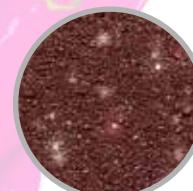
Sugary Brownies  
P025



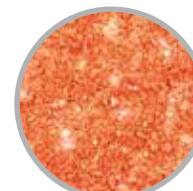
Choco Pie  
P027



Glittering Mahogany  
P029



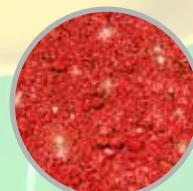
Cinnamon Treat  
P031



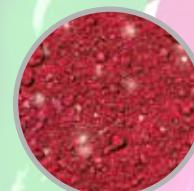
Royal Peach  
P035



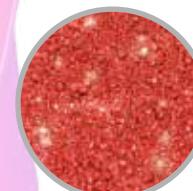
Glossy Apricot  
P037



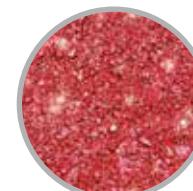
Charming Kiss  
P040



Juicy Pomegranate  
P042

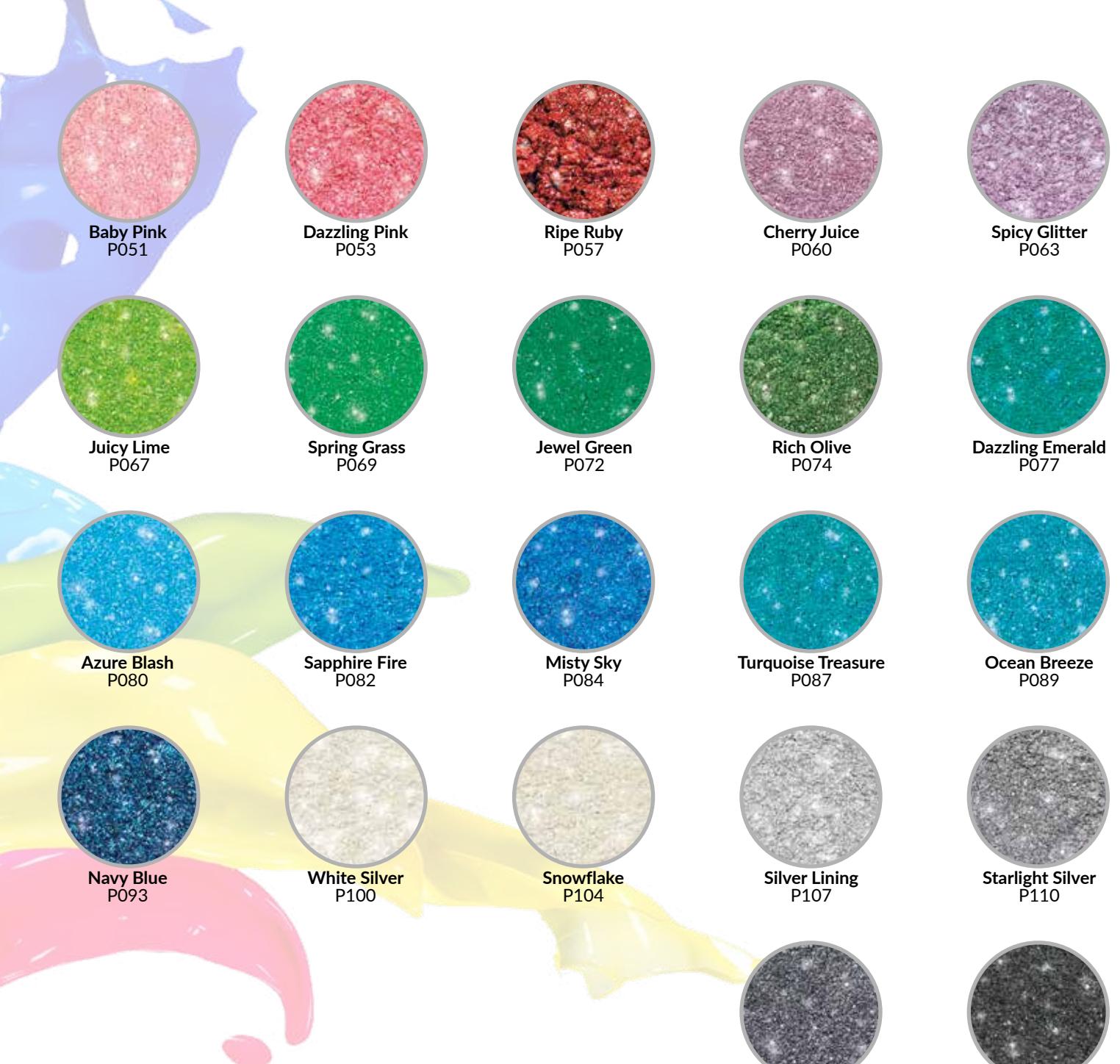


Rich Red  
P045



Shiny Rose  
P048

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## DUSTS - METALLIZED COLOURS

Products in the form of fine powder with various gloss intensity and particle thickness. To apply on fondants, marzipan, royal icing, wafer paper. All products in this line, after mixing with water or alcohol, create a uniform paint, which can cover decorated surface with a single-layer, creating a unique effect of metallic gloss.



available packaging:

20g

### • PEARL - FOR AIRBRUSH

**Pearl Dust** – suitable to airbrush of <0,4mm nozzle diameter. Creates satin effect on decorated surface. Can be also used to paint with a brush after mixing with alcohol. .



Silver  
WS-P-120

Gold  
WS-P-125



Silver  
WS-P-130

Gold  
WS-P-135



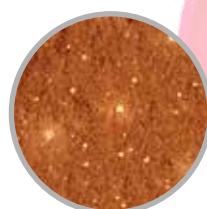
Vintage Gold  
WS-P-138



Ruby  
WS-P-141



Rose Gold  
WS-P-143



Copper  
WS-P-145



Peach Gold  
WS-P-147

### • SHIMMERING - FOR MANUAL DECORATING

**Shimmering Dust** – suitable for painting with a brush, creates shimmering effect on decorated surface. Can be applied dry as well as after mixing with alcohol.



Silver  
WS-P-150



Gold  
WS-P-155



Old Gold  
WS-P-160



Copper  
WS-P-165

## • SPARKLING - FOR MANUAL DECORATING

**Sparkling Dust** – suitable for painting with a brush, creates sparkling effect on decorated surface. Can be applied dry as well as after mixing with alcohol.



Silver  
WS-P-170

## PUMP SPRAY - DRY SPRAY



Sparkling dusts of vivid colours, irreplaceable in decorating cakes and sugar figures. Dusts in the form of a dry spray, which create a metallic effect on decorated surfaces. Perfect for the spectacular finishing of confectionery works.

Mainly for fondants, royal icing and wafer paper, but also suitable for chocolate or butter cream.

available packaging:

10g

5g



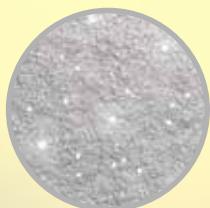
Metallic Rose Gold  
10g: WS-P-175  
5g: WS-P-1755



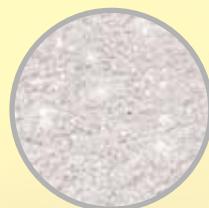
Metallic Peach Gold  
10g: WS-P-180  
5g: WS-P-1805



Shimmering Gold  
10g: WS-P-185  
5g: WS-P-1855



Shimmering Silver  
10g: WS-P-190  
5g: WS-P-1905



Sparkling Silver  
10g: WS-P-195  
5g: WS-P-1955

## TRADITIONAL POWDER COLOURS

Synthetic colours of the highest concentration and their mixes. To apply in fondants, marzipan, creams, royal icings, cakes, drinks and many other water-based products.



**Light Yellow**  
25g: WS-P-001  
8g: WS-P-0018



**Sun Yellow**  
25g: WS-P-004  
8g: WS-P-0048



**Light Orange**  
25g: WS-P-008  
8g: WS-P-0088



**Red**  
25g: WS-P-024  
8g: WS-P-0248



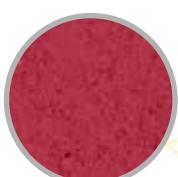
available packaging:

**25g**

**8g**



**Carmine Red**  
25g: WS-P-032  
8g: WS-P-0328



**Burgundy**  
25g: WS-P-034  
8g: WS-P-0348



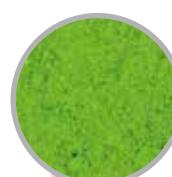
**Pink**  
25g: WS-P-036  
8g: WS-P-0368



**Violet**  
25g: WS-P-045  
8g: WS-P-0458



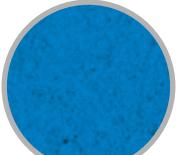
**Pistachio Green**  
25g: WS-P-049  
8g: WS-P-0498



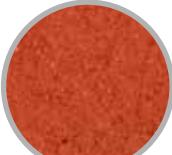
**Sugar Green**  
25g: WS-P-057  
8g: WS-P-0578



**Azure Blue**  
25g: WS-P-060  
8g: WS-P-0608



**Blue**  
25g: WS-P-064  
8g: WS-P-0648



**Mahogany Brown**  
25g: WS-P-072  
8g: WS-P-0728



**Chocolate Brown**  
25g: WS-P-076  
8g: WS-P-0768



**Black**  
25g: WS-P-080  
8g: WS-P-0808



**White (E171)**  
25g: WS-P-084  
8g: WS-P-0848



**White (E170)**  
25g: WS-P-086  
8g: WS-P-0868

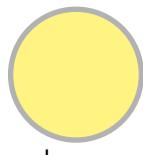
## NATURAL COLOURS SET



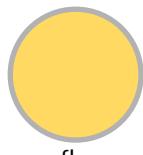
8 colours set  
NAT-P-01

**8 x 3 g**

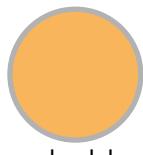
The set of eight natural colorants of pastel shades, perfect for home-made pastry. To apply in sponge-cakes, creams, jellies, drinks.



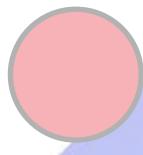
lemon



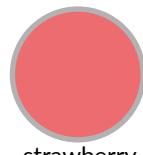
sunflower



calendula



rose



strawberry



gooseberry



cornflower



coffee

# FOR CHOCOLATE

**Wide range of colorants for fat masses and chocolate for various applications. All products are gluten free.**

**APPLICATION: BUTTER CREAMS, ALL KINDS OF FAT/OIL MASSES, CHOCOLATE, COCOA BUTTER.**

In this section you can find:

- **Matte Choco Airbrush Colours**
- **Pearl Choco Airbrush Colours**
- **Cocoa Butter - cocoa butter based colours**
- **Velvet Spray**
- **synthetic powders**
- **natural gels**

## AIRBRUSH CHOCO COLOUR - MATTE

Liquid dyes to decorate chocolates and surfaces made of greasy masses. Perfectly suited for spraying with airbrush, getting bright and vivid colours. The alcohol content allows colour to dry quickly, so the decorated surface is not sticky and the colour is lasting.

available packaging:

60ml



Morning Sun  
CA-001



Honey Bee  
CA-006



Tiger Lily  
CA-011



Lava Fire  
CA-016



Bubble Gum  
CA-021



Radiant Rose  
CA-026



Aubergine  
CA-031



Grass Hopper  
CA-036



Forest Harmony  
CA-041



Water Cascades  
CA-046



Baltic Marine  
CA-051



Burly Wood  
CA-056



Midnight Hour  
CA-061



Frosty Wind  
CA-066

Pearl liquid dyes to decorate chocolates and surfaces made of greasy masses.

Perfectly suited for spraying with airbrush, getting bright and vivid colours. They provide unique decorating effects, leaving shiny and vibrant colors. The alcohol content allows colour to dry quickly, so the decorated surface is not sticky and the colour is lasting.

available packaging:

60ml



Sunrise Flare  
CAP-001



Promiscuous Red  
CAP-006



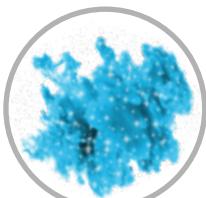
Himalayan Salt  
CAP-011



Glamorous Mauve  
CAP-016



Cat's Eye  
CAP-021



Aquamarine  
CAP-026



Golden Vision  
CAP-031



Sparkling Ash  
CAP-036



Silver Ring  
CAP-041



Flawless Pearl  
CAP-046

## COLOURED COCOA BUTTER



The product after melting is perfect for colouring pralines, chocolate moulds or spraying by using the airbrush for chocolate. Suitable for all sorts of chocolate, cocoa butter and greasy coatings.

available packaging:

**100g**

**200g**



Light Yellow  
100g: CB-001  
200g: —



Sun Yellow  
100g: CB-011  
200g: CB-012



Orange  
100g: CB-021  
200g: CB-022



Sun Red  
100g: CB-031  
200g: CB-032



Carmine Red  
100g: CB-041  
200g: —



Pink  
100g: CB-051  
200g: —



Violet  
100g: CB-061  
200g: —



Blue  
100g: CB-071  
200g: CB-072



Lime  
100g: CB-081  
200g: —



Dark Green  
100g: CB-091  
200g: CB-092



White  
100g: CB-101  
200g: CB-102



Black  
100g: CB-111  
200g: CB-112

## VELVET SPRAY - ZAMSZ W SPRAYU

Colorants creating suede structure on decorated surface. Based only on AZO free and natural colours. For applying on very chilled surface of not only chocolate, but also fondants.

available packaging:

**250ml**



Yellow  
V01



Orange  
V05



Red  
V10



Pink  
V15



Violet  
V20



Lime  
V25



Blue  
V30



Chocolate  
Dessert  
V35



Dark  
Chocolate  
V40



White  
V45



Black  
V50



NOTE! Colours in this catalogue are for reference purposes only and due to printing technology may differ from the actual colours.

## CHOCO POWDER

High concentration, vivid colours, high efficiency.  
For colouring real chocolate, fat masses and creams.  
Perfect for pralines, chocolate details and decorations.  
Do not affect the chocolate tempering process.



available packaging:

20g



## CHOCO GEL

Beautiful, subtle, pastel colours. Gel form ensures the comfort of spreading. For colouring real chocolate, fat masses and creams. Perfect for pralines, chocolate details and decorations. Do not affect the chocolate tempering process.



available packaging:

35g



# FOR DECORATING

**Constantly expanding offer of products helpful in creating sweet decorations, as well as „dot the I's and cross the t's” in finishing such works as figures, cakes, gingerbread cookies. All products are gluten free.**

**APPLICATION: SEE IN EACH PRODUCT GROUP DESCRIPTION.**

**In this section you can find:**

- **Sparkling Spray**
- **Letter&Lace - decorative paste**
- **Metallic Food Paints**
- **lustre effect products**
- **wafer paper Softener**
- **Freezer**
- **sugar glues**
- **other products**

## SPARKLING SPRAY

AZO FREE food colours in spray, perfect for decorating and shading icing, marzipan, chocolate, pralines, cakes and creams.

Perfect covering and shiny effect.

available  
packaging:

50ml

250ml



Pearl  
50ml: S02  
250ml: S01



Silver  
50ml: S11  
250ml: S10



Gold  
50ml: S21  
250ml: S20



Ruby  
50ml: S31  
250ml: S30



Copper  
50ml: S41  
250ml: —



*Quickdry* - 3h



## LETTER&LACE - DECORATIVE PASTE

Paste used for creating lace, letters and other lines that require precision. Can be used with decorative templates. It works well when painting surfaces such as icing, marzipan or chocolate. In contrast to other products of this type available on the market, our product is characterized by a pleasant vanilla scent, which will certainly improve the comfort of work.

available packaging:

90g



Silver  
F-100



Pearl  
F-103



Gold  
F-105



Copper  
F-107



Ruby  
F-108



Black  
F-109

## ROYAL ICING WHITENER

Product in thick paste form, added to royal icing helps to make it snowy-white.

available packaging:

20g



## METALLIC FOOD PAINTS

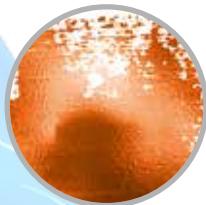
Metallic food paints in wide range of colours, created with great care. Ensure perfect covering with just one layer. Suitable for applying with brush on fondants, royal icing, wafer paper, chocolate.



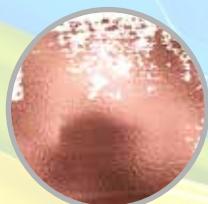
**Juicy Lemon**  
FP-001



**Golden Yellow**  
FP-006



**Ginger Blaze**  
FP-011



**Tasty Apricot**  
FP-016



**Strawberry Red**  
FP-021



**Baby Pink**  
FP-026



**Funky Pink**  
FP-041



**Almond Bloom**  
FP-046



**Provence Violet**  
FP-051



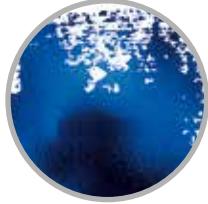
**Venice Green**  
FP-066



**Malachite Green**  
FP-071



**Vivid Blue**  
FP-076



**Cobalt Creation**  
FP-091



**Alabaster Haze**  
FP-096



**Silver Moon**  
FP-101



**Honey Gold**  
FP-116



**Copper Brown**  
FP-121



**Rustic Brown**  
FP-126



available packaging:

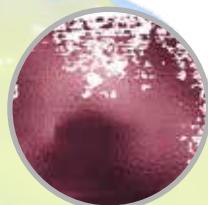
**18ml**



**Pink Jewel**  
FP-031



**Raspberry Cream**  
FP-036



**Blueberry Mousse**  
FP-056



**Bright Green**  
FP-061



**Pacific Blue**  
FP-081



**Navy Blue**  
FP-086



**Graphite Blink**  
FP-106



**Shiny Gold**  
FP-111



**FOR DECORATIVE  
PURPOSE ONLY**

## GLOSY LIQUID

Product creating glossy effect, based on shellac, mainly for chocolate. Glossy emulsion in liquid form, for applying with brush, precisely covers small surfaces and details.

available  
packaging:  
S52

20ml



## GLOSSY SPRAY



available packaging:  
S51 S50

100ml

400ml

Product creating glossy effect, based on shellac, mainly for chocolate. Glossy emulsion in spray quickly covers big surfaces, creating shiny effect.

## LUSTRE LIQUID

Liquid edible lacquer allows to achieve long lasting glossiness on the surfaces such as cake wafers, toppers. Can be applied on wafer paper, fondant, royal icing or directly on gingerbread cookies. After drying it remains crystallly transparent and non-sticky, bringing out the colour intensity of decorated surface.

available packaging:  
F-031 F-032

60ml

20ml



## WAFER PAPER SOFTENER



available packaging:  
F-021 F-022

60ml

20ml

Product in liquid form, for applying on wafer paper. Thanks to unique formula, makes wafer paper elastic, prevents it from breaking and cracking. Simplifies the process of modelling flowers and other decorations. Maintains elasticity long after it dries.

## SUGAR GLUE IN POWDER

CMC (carboxymethylcellulose) is a product which perfectly stabilizes and elasticizes fondants. Powder form dissolved in water creates a glue in gel, which can join the decorations, figures and flowers parts.

available packaging:

K-010  
20g

K-011  
200g



available packaging:  
K-001 K-003

26g

15g

## SUGAR GLUE IN GEL

Ready for use product, perfectly connects the parts of fondant, royal icing or marzipan decorations. Great solution to repair figures or other decorations damaged in transport.

## ISOMALT

Product in small granules form, after heating changes in transparent mass suitable to forming decorations such as lolly-pops, ice sheets, waves. After solidifying remains crystallly transparent. Can be coloured as needed. Used also as a low-calorie sweetener. High resistance on high temperatures allows to maintain its structure while boiling. Diabetic friendly.

available  
packaging:  
K-120



250g



available  
packaging:  
K-170

200g

## PIPING GEL - DECORATIVE GEL

Products in transparent gel form. Can be applied on the cakes surfaces to create the water or ice effect, but also as a glaze on fruits or a cream stabilizer. May be coloured with gel colours. It is thermostable.

## FREEZER IN SPRAY

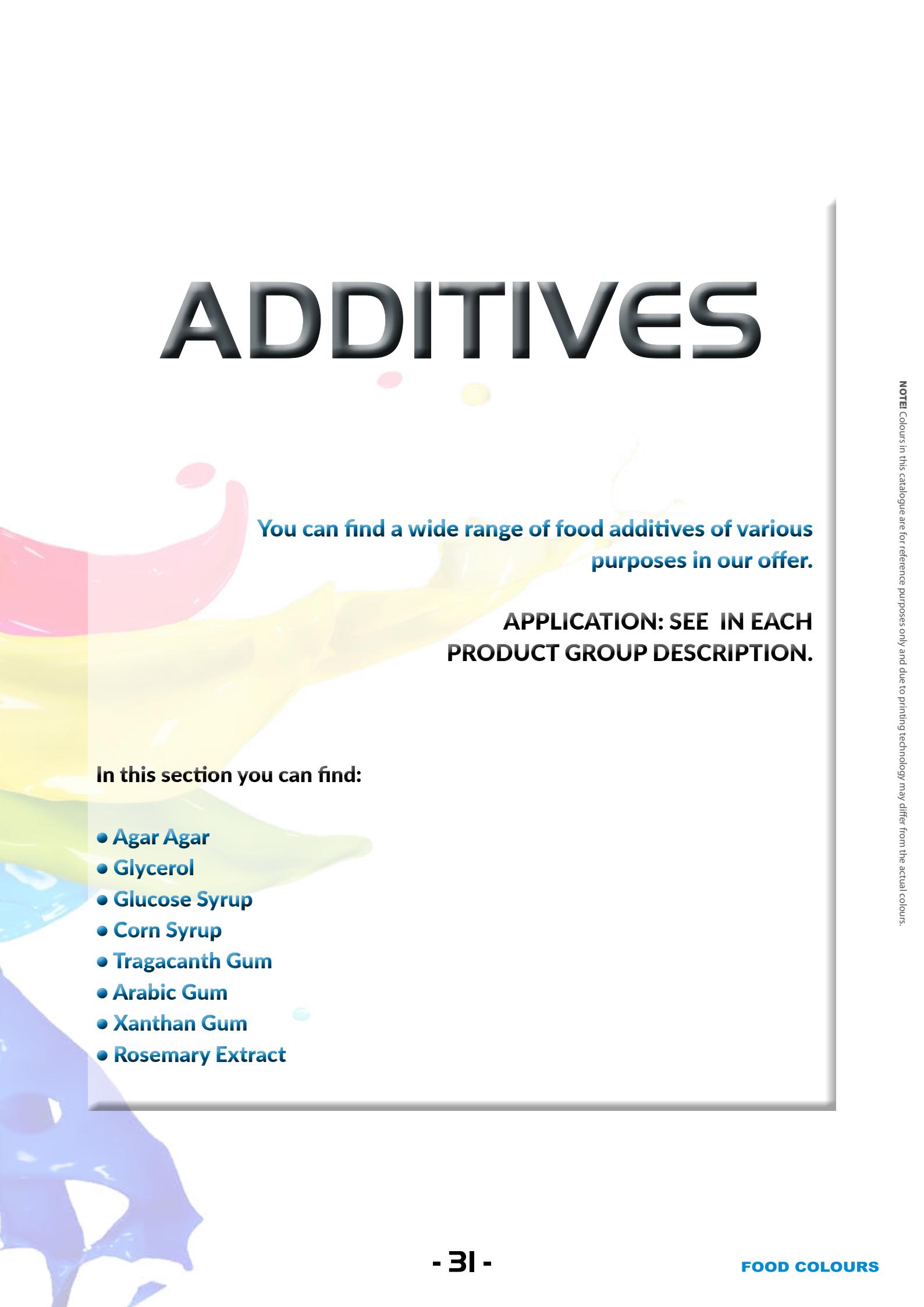
Product for sweet decorations, chocolate or Isomalt decoration. Makes working at preparing decorations faster and easier, quickens the solidifying. Instantly prepares surfaces requiring cooling. Recommended to prepare a product for colouring with the suede effect (with Velvet Spray).

available  
packaging:  
F-001



400ml

# ADDITIVES



You can find a wide range of food additives of various purposes in our offer.

APPLICATION: SEE IN EACH PRODUCT GROUP DESCRIPTION.

In this section you can find:

- Agar Agar
- Glycerol
- Glucose Syrup
- Corn Syrup
- Tragacanth Gum
- Arabic Gum
- Xanthan Gum
- Rosemary Extract

## AGAR AGAR

A low-calorie gelling agent of vegetable origin in powder form. Used as a substitute of gelatin in jellies. Vegan friendly.

K-130

available packaging:

150g



## GLUCOSE SYRUP

Product in thick, viscous liquid form, mostly used as a natural sweetener, but also as a plasticizer to fondants, royal icing or chocolate, enhancing its durability.

available packaging:  
K-110

500g



available packaging:  
K-180

500g

Product in thick, viscous liquid form, used as elasticizer to fondants and sugar pastes or as a glaze to decorated surfaces. Can be also used as a substitute of honey in gingerbread cookies, giving gloss to gingerbread mass. Added to royal icing prevents it from tarnishing.

## GLYCEROL

Product in thick liquid form. Added to fondant helps to retain its humidity and elasticity longer, also restores its resilience after drying. Makes modelling of royal icing easier. Recommended to restore humidity of dried gel colours.

available packaging:  
K-100 K-101

60ml 150ml

## TRAGACANTH GUM



available packaging:  
K-140

25g

Product of vegetable origin in powder form, suitable for fondants. Elasticizer and plasticizer, hastens its drying. Perfect in creating figures or flowers. Recommended also as an additive to DIY fondants. Natural substitute of CMC (carboxymethylcellulose).

## ARABIC GUM

Product of vegetable origin in powder form, suitable for fondants. Stabilizes fondant ensuring proper consistence. Can be also used as a natural glue to connect the decorations elements.



available packaging:  
K-150

25g

## XANTHAN GUM



available packaging:  
K-160

25g

Product of microbiological origin in powder form. Thickener and stabilizer for low pH products, such as ice-cream, jellies, jams, marmalades, sauces, dressings and fruit glazes. Enhances viscosity and temperature resistance of the product. In pastries can be partially a substitute of gluten – giving elasticity, ductility and helps pastry to grow.

## ROSEMARY EXTRACT

Product of vegetable origin in powder form, for use mainly in fat masses. Prevents rancidity of fats and allows to keep the color intensity of the dyed mass for longer.



available packaging:  
K-190

8g

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# CONTACT DETAILS

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