



FOOD COLOURS

2020
ENGLISH



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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

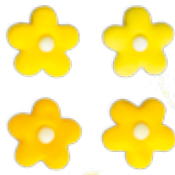
Gel Colours are easy to apply. Due to the powerful concentration, intense and vivid colours can be achieved even in small doses. Perfect for fondants, marzipan and sweet decorations. Gel colours ensures evenly coloured product with no addition of water required.

available packaging:

35g



Light Yellow
WSG-001



Sun Yellow
WSG-004



Orange
WSG-012



Peach
WSG-016



Ecrú
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

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GEL COLOURS SET

8 colours set
WSG-8SET

8x 35g



black



ecru



red



azure
blue



pink



sun
yellow



violet



pistachio
green



available packaging:

20g

GEL COLOURS IN TUBES



black
WSG-T03



violet
WSG-T05



red
WSG-T01



pink
WSG-T13



azure blue
WSG-T07



yellow
WSG-T09



brown
WSG-T11



green
WSG-T15

EXTRA GEL

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

available packaging:

35g



Black
WSG-E-50



White
WSG-E-60



Red
WSG-E-20



Green
WSG-E-30



Yellow
WSG-E-10



Blue
WSG-E-40



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

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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

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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 spraying 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



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



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



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



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



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



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



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



Red Sloneczny
135ml: WS-La-0291
60ml: WS-La-0292



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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

LIQUID CLASSIC COLOURS SET

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

12 x 20ml



sunny gleam



skin touch



peach blush



chili red



lipstick pink



lavender dream



morning grass



blue lagoon



sugar cane



dark stone



white stripe



airbrush cleaner



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

12 x 20ml



sun yellow



violet



black



gold pearl



airbrush cleaner



light orange



pistachio green



red



blue



baby pink



chocolate brown



ecru



PASTEL AIRBRUSH COLOURS

Liquid dyes dedicated to work with an airbrush with no dillution 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 strenght can be adjusted by regulating the air blow intensity.



available packaging:

60ml



Juicy Apricot
LPC-016



Peach Blush
LPC-021



Chili Red
LPC-026



Coral Red
LPC-031



Candy Floss
LPC-036



Raspberry Sherbet
LPC-041



Lipstick Pink
LPC-046



Purple Rain
LPC-051



Misty Moor
LPC-056



Lavender Dream
LPC-061



Absolute Lime
LPC-066



Pistachio Cream
LPC-071



Mint Blow
LPC-076



Morning Grass
LPC-081



Velvet Moss
LPC-086



Olive Tree
LPC-091



Turquoise Wave
LPC-096



Blue Lagoon
LPC-101



Peaceful Sea
LPC-106



Ocean Deep
LPC-111



Ceylon Cinnamon
LPC-116



Sugar Cane
LPC-121



Choco Pudding
LPC-126



Dark Stone
LPC-131



White Stripe
LPC-136

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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, luices, drinks and other water-based products.



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

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Lemon Cream
M001



Citrus Splash
M002



Sunny Yellow
M003



Melon Squash
M004



Passion Fruit
M005



Vanilla Sky
M006



Desert Sand
M007



Salmon Dance
M008



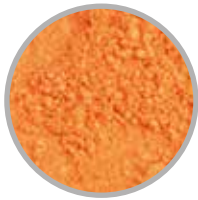
Soft Skin
M009



Summer Blush
M010



Apricot Pulp
M011



Orange Juice
M012



Neon Flash
M013



Funky Heat
M014



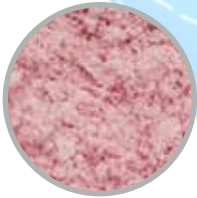
Solar Red
M015



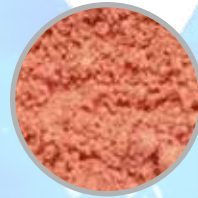
Red Currant
M016



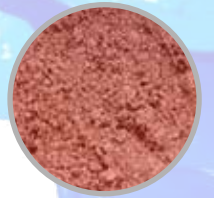
Pure Blood
M017



Sugary Pink
M018



Coral Reef
M019



Faded Rose
M020



Amaranth Dress
M021



Pinky Lips
M022



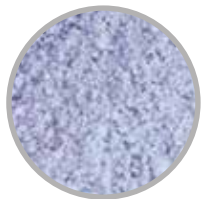
Alpine Violet
M023



Simply Pink
M024



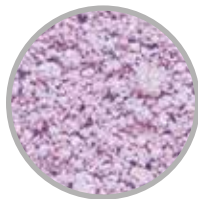
Strong Magenta
M025



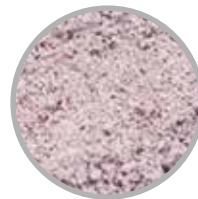
Summer Dawn
M026



Lavender Scent
M027



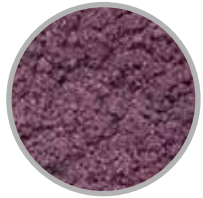
Lily Bloom
M028



Heather Flake
M029



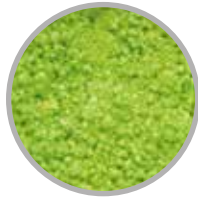
Purple Orchid
M030



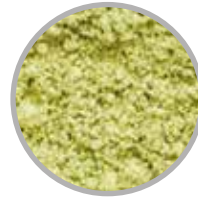
Blueberry Muffin
M031



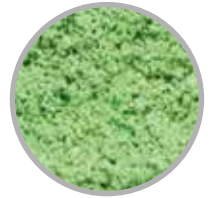
Plum Jam
M032



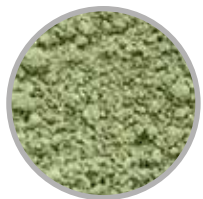
Mojito Drink
M033



Sweet Pea
M034



Rain Forest
M035



Pistachio Butter
M036



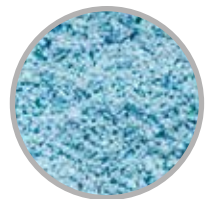
Green Hills
M037



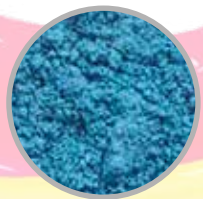
Grinded Emerald
M038



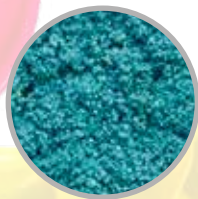
Olive Tree
M039



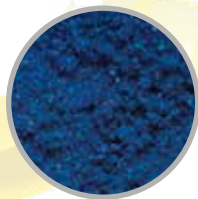
Baby Blue
M040



Blue Jeans
M041



Turquoise Shore
M042



Silky Cobalt
M043



Cornflower Sense
M044



Chocolate Milkshake
M045



Coffee Time
M046



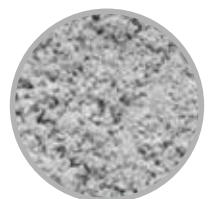
Wenge Wood
M047



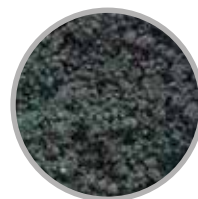
Cristal White
M048



Platinum Grey
M049



Autumn Mist
M050



Graphite Rock
M051



Perfect Black
M052

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FOR DECORATIVE
PURPOSE ONLY

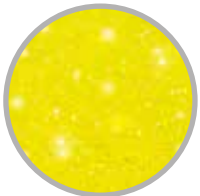
EDIBLE PEARL

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



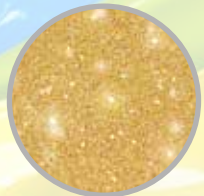
Yellow Tulip
P004



Dazzling Sahara
P007



Grapefruit Dust
P009



Golden Sand
P011



Summer Gold
P013



Golden Sunset
P015



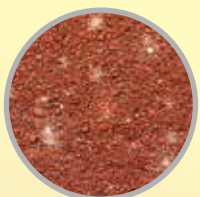
Rustic Gold
P018



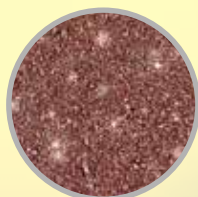
Shiny Copper
P020



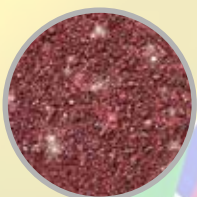
Cocoa Gold
P022



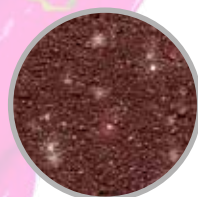
Sugary Brownies
P025



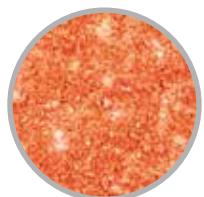
Choco Pie
P027



Glittering Mahogany
P029



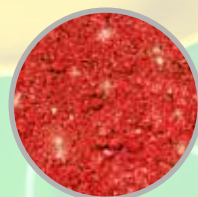
Cinnamon Treat
P031



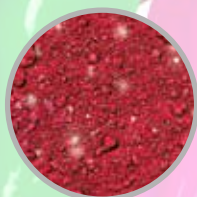
Royal Peach
P035



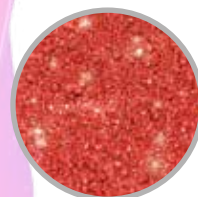
Glossy Apricot
P037



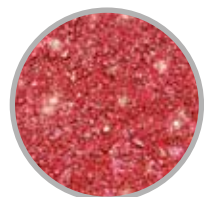
Charming Kiss
P040



Juicy Pomegranate
P042

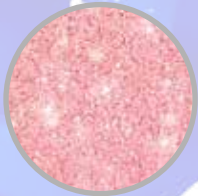


Rich Red
P045



Shiny Rose
P048

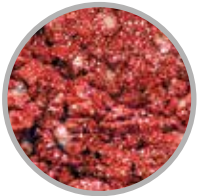
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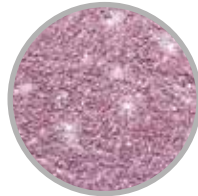
Baby Pink
P051



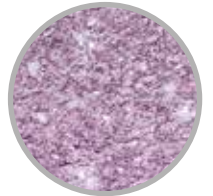
Dazzling Pink
P053



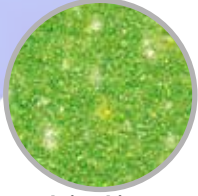
Ripe Ruby
P057



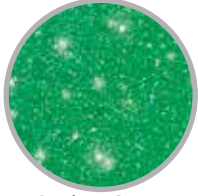
Cherry Juice
P060



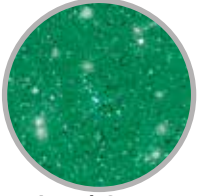
Spicy Glitter
P063



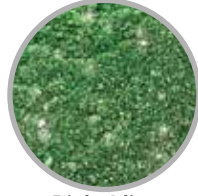
Juicy Lime
P067



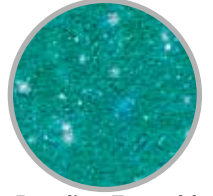
Spring Grass
P069



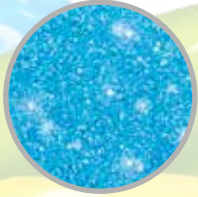
Jewel Green
P072



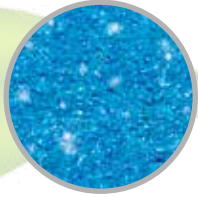
Rich Olive
P074



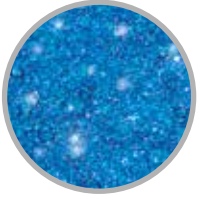
Dazzling Emerald
P077



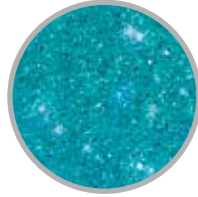
Azure Blash
P080



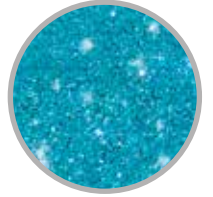
Sapphire Fire
P082



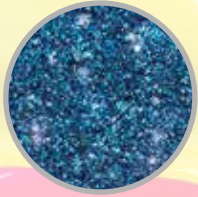
Misty Sky
P084



Turquoise Treasure
P087



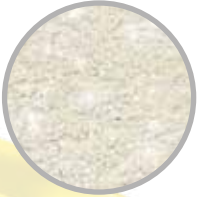
Ocean Breeze
P089



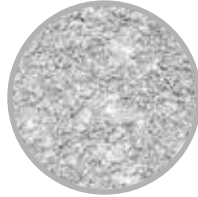
Navy Blue
P093



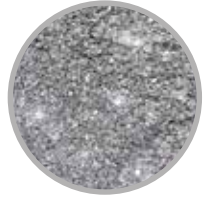
White Silver
P100



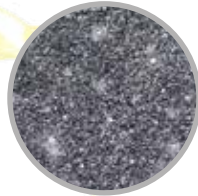
Snowflake
P104



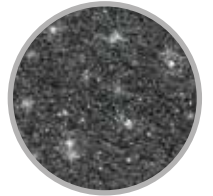
Silver Lining
P107



Starlight Silver
P110



Shimmering Ash
P113



Sparkling Graphite
P115



Pitch Black
P117



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

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:

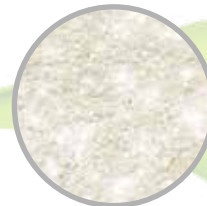
20g

• PEARL - FOR AIRBRUSH

Pearl Dust – suitable to airbrush of <math><0,4\text{mm}</math> nozzle diameter. Creates [satin effect](#) on decorated surface. Can be also used to paint with a brush after mixing with alcohol. .

• METALLIC - FOR AIRBRUSH

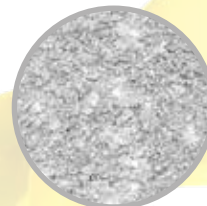
Metallic Dust – suitable to airbrush of nozzle diameter 0,4mm and above. Creates [metallic effect](#) on decorated surface. Can be also used to paint with a brush after mixing with alcohol.



Silver
WS-P-120



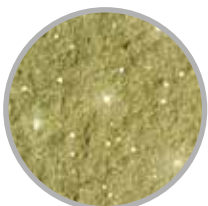
Gold
WS-P-125



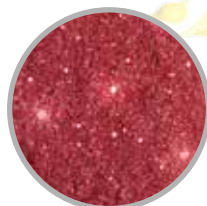
Silver
WS-P-130



Gold
WS-P-135



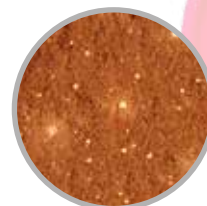
Vintage Gold
WS-P-138



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



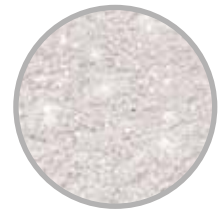
Old Gold
WS-P-160



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



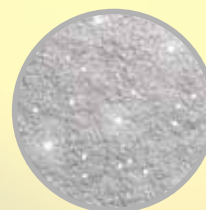
Metallic Rose Gold
10g: WS-P-175
5g: WS-P-1755



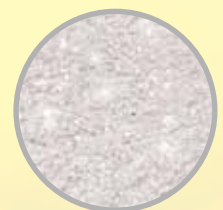
Metallic Peach Gold
10g: WS-P-180
5g: WS-P-1805



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

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TRADITIONAL POWDER COLOURS

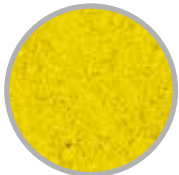
Synthetic colours of the highest concentration and their mixes. To apply in fondants, marzipan, creams, royal icings, cakes, drinks and many other water-based products.



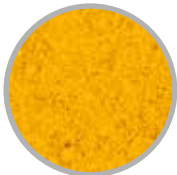
available packaging:

25g

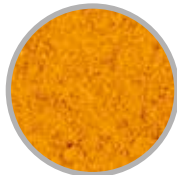
8g



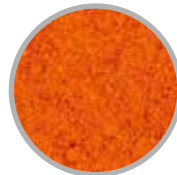
Light Yellow
25g: WS-P-001
8g: WS-P-0018



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



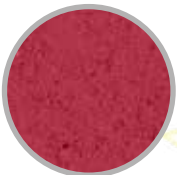
Light Orange
25g: WS-P-008
8g: WS-P-0088



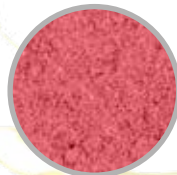
Red
25g: WS-P-024
8g: WS-P-0248



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



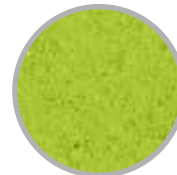
Burgundy
25g: WS-P-034
8g: WS-P-0348



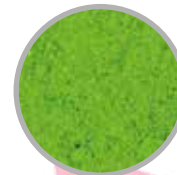
Pink
25g: WS-P-036
8g: WS-P-0368



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



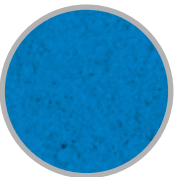
Pistachio Green
25g: WS-P-049
8g: WS-P-0498



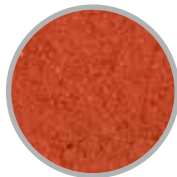
Sugar Green
25g: WS-P-057
8g: WS-P-0578



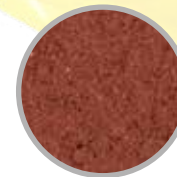
Azure Blue
25g: WS-P-060
8g: WS-P-0608



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



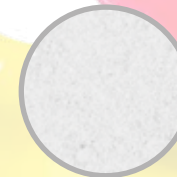
Mahogany Brown
25g: WS-P-072
8g: WS-P-0728



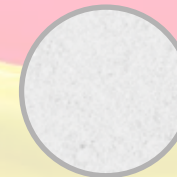
Chocolate Brown
25g: WS-P-076
8g: WS-P-0768



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 3g

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



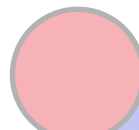
lemon



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:

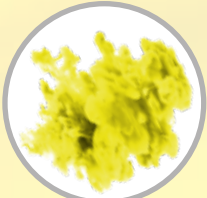
- **Matte Choco Airbrush Colours**
- **Pearl Choco Airbrush Colours**
- **Cocoa Butter - cocoa butter based colours**
- **Velvet Spray**
- **synthetic powders**
- **natural gels**

AIRBRUSH CHOCO COLOUR - MATTE

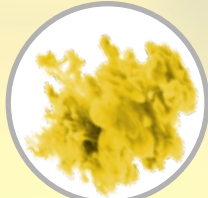
Liquid dyes to decorate chocolates and surfaces made of greasy masses. Perfectly suited for spraying with airbrush, getting bright and vivid colours. The alcohol content allows colour to dry quickly, so the decorated surface is not sticky and the colour is lasting.

available packaging:

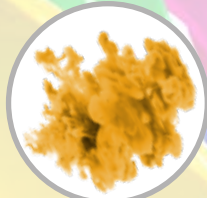
60ml



Morning Sun
CA-001



Honey Bee
CA-006



Tiger Lily
CA-011



Lava Fire
CA-016



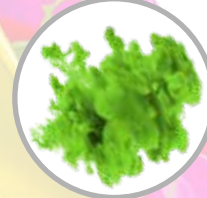
Bubble Gum
CA-021



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

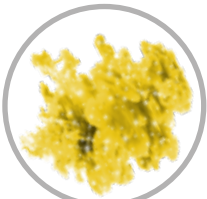
AIRBRUSH CHOCO COLOUR - PEARL

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

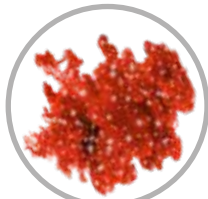
Perfectly suited for spraying with airbrush, getting bright and vivid colours. They provide unique decorating effects, leaving shiny and vibrant colors. The alcohol content allows colour to dry quickly, so the decorated surface is not sticky and the colour is lasting.

available packaging:

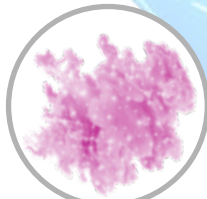
60ml



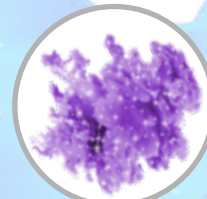
Sunrise Flare
CAP-001



Promiscuous Red
CAP-006



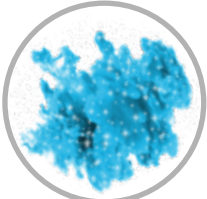
Himalayan Salt
CAP-011



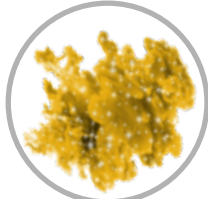
Glamorous Mauve
CAP-016



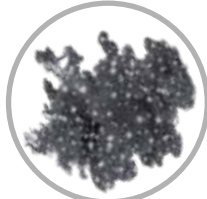
Cat's Eye
CAP-021



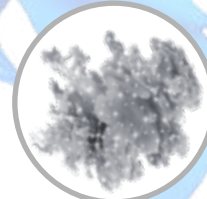
Aquamarine
CAP-026



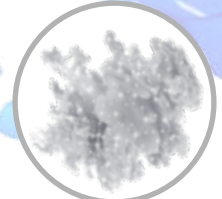
Golden Vision
CAP-031



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.



Light Yellow
WS-P-203



Sun Yellow
WS-P-200



Orange
WS-P-205



Sun Red
WS-P-210



Red
WS-P-215



Carmine Red
WS-P-218



Pink
WS-P-235



Violet
WS-P-250



Light Green
WS-P-228



Green
WS-P-225



Blue
WS-P-220



Brown
WS-P-240



Black
WS-P-245



White
WS-P-230

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.



Yellow
CHOCO-001



Orange
CHOCO-020



Apricot
CHOCO-040



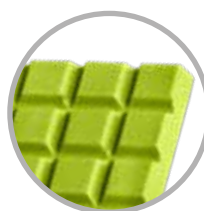
Strawberry
CHOCO-050

available packaging:

35g



Raspberry
CHOCO-070



Green
CHOCO-090



Blueberry
CHOCO-110



Pink
CHOCO-121

FOR DECORATING

Constantly expanding offer of products helpful in creating sweet decorations, as well as „dot the l'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: -



LETTER&LACE - DECORATIVE PASTE

Quickdry - 3h



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.



available packaging:

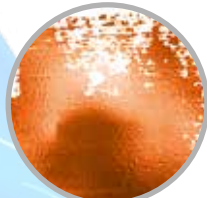
18ml



Juicy Lemon
FP-001



Golden Yellow
FP-006



Ginger Blaze
FP-011



Tasty Apricot
FP-016



Strawberry Red
FP-021



Baby Pink
FP-026



Pink Jewel
FP-031



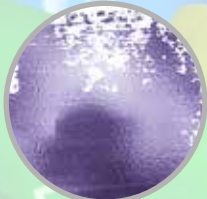
Raspberry Cream
FP-036



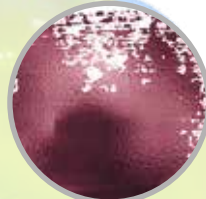
Funky Pink
FP-041



Almond Bloom
FP-046



Provence Violet
FP-051



Blueberry Mousse
FP-056



Bright Green
FP-061



Venice Green
FP-066



Malachite Green
FP-071



Vivid Blue
FP-076



Pacific Blue
FP-081



Navy Blue
FP-086



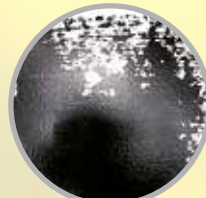
Cobalt Creation
FP-091



Alabaster Haze
FP-096



Silver Moon
FP-101



Graphite Blink
FP-106



Shiny Gold
FP-111



Honey Gold
FP-116



Copper Brown
FP-121



Rustic Brown
FP-126



**FOR DECORATIVE
PURPOSE ONLY**

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GLOS Y 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



GLOS Y 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



WAFFER 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 elasticifies fondants. Powder form dissolved in water creates a glue in gel, which can join the decorations, figures and flowers parts.

available packaging:

K-010

K-011

20g

200g



SUGAR GLUE IN GEL



available packaging:
K-001 K-003

26g

15g



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



PIPING GEL - DECORATIVE GEL

available
packaging:
K-170

200g

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



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



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



CORN SYRUP

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.

available packaging:

K-180

500g



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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