COLOURED COCOA BUTTER

NATURAL COLLECTION



MADE WITH 100% NATURAL COLORANTS, THIS BRIGHTLY COLOURED COCOA BUTTER WILL GIVE LIFE TO ALL YOUR COLOURFUL IDEAS!

The Coloured Cocoa Butter Natural Collection is created with 100% natural fat dispersible colorants from vegetal sources**. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

ADVANTAGES

- 100% Natural made from vegetal sources **
- Available in several attractive colours
- · Easy to use
- Pre-tempered
- Edible (see next page for regional standards)

HOW TO USE COCOA BUTTER?

- 1. Melt it in a boiler or in the microwave.
- 2. Heat the bottle for 10 seconds.
- 3. Shake it, and continue heating for another 10 seconds.

Continue until the required amount of cocoa butter has melted. Be careful not to overheat the cocoa butter.

Overheating could change the texture, making it impossible to reach expected results or making the cocoa butter unusable.

Cocoa butter colouring is sold as a solid.

AVAILABLE IN BOTTLES OF 56 g, 225 g AND 1 kg.



·····FORMULA······



FAT DISPERSIBLE

-----CHARACTERISTICS

GLUTEN

FREE



KOSHER



NUT FREE



LACTOSE









EDIBLE



ACTUAL COLOURS MAY VARY.

** With the exception of PN-000 Natural White, which is 100% natural coming from a mineral source.

COLOURED COCOA BUTTER NATURAL COLLECTION



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CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
BN-000	NATURAL WHITE		X	X		X	X	
BN-001	NATURAL YELLOW		X	X	X	X	X	X
BN-002	NATURAL ORANGE		Χ	Х	Х	X	Х	Х
BN-003	NATURAL FUCHSIA RED		Χ	X	X	X	X	X
BN-004	NATURAL PURPLE		Χ	X	X	X	X	Χ
BN-005	NATURAL BLUE		Χ	X	X	X	X	X
BN-006	NATURAL MIDNIGHT BLUE		Χ	X	X	X	X	X
BN-007	NATURAL CHLOROPHYLLIN GREEN				X	X	X	X
BN-008	NATURAL GREEN		Χ	X	X	X	X	X
BN-009	NATURAL BROWN		Χ	Х	Χ	X	X	Χ
BN-010	NATURAL BLACK		Χ	X	X	X	X	Χ
BN-011	NATURAL POLAR BEAR WHITE		X	X	Х	X	X	Х

ACTUAL COLOURS MAY VARY.

