

FAT DISPERSIBLE DUST COLOURS

ROXY & RICH
— COLORANTS —

ROXYANDRICH.COM

FAT DISPERSIBLE DUSTS TO COLOUR OIL-BASED PRODUCTS.

Insoluble in water, our Fat Dispersible dust is used to colour oil-based products, such as chocolate, buttercream, and candy and pastry coatings. It is perfect to limit colour bleeding when several colours are side by side.

ADVANTAGES

- Matte finish
- Ideal for fatty substances, such as chocolate and buttercream
- Colouring through dispersion to limit bleeding
- Edible (see below for regional standards)

AVAILABLE IN JARS* OF 5 g, 15 g, 50 g, 250 g AND 1 kg.

*Bigger sizes are available on demand.



FORMULA



MATTE FAT DISPERSIBLE

CHARACTERISTICS



KOSHER



NUT FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



100 % EDIBLE

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
P-B00	WHITE		X	X		X	
P-B01	YELLOW	X	X	X	X	X	X
P-B02	ORANGE	X	X	X	X	X	X
P-B03	RED	X	X	X	X	X	X
P-B04	PINK	X	X				
P-B05	BRILLIANT BLUE	X	X	X	X	X	X
P-B06	INDIGO BLUE	X	X	X	X	X	X
P-B07	GREEN	X	X	X	X	X	X
P-B08	LIGHT GREEN	X	X	X	X	X	X
P-B09	PURPLE	X	X				
P-B10	BROWN	X	X	X	X	X	X
P-B11	BLACK	X	X	X	X	X	X

ACTUAL COLOURS MAY VARY.

