



PRODUCT INFORMATION SHEET

Cake Flora Choc Colours can be used to colour, dust or paint your sugar craft and is primarily used to colour white chocolate.

For the more adventurous, our colours can be blended with each other to create any unique colour of your choice (use a colour wheel as a guide!)

Product characteristics:

- * Powder colours
- * Food Grade
- * Kosher and Halaal certified.
- * GMO free
- * Vegan suitable
- * Gluten Free

- * Does not contain Carmine (derived from certain insects)

Allergens:

- * Nut Free (Possibility of external contamination)
- * Dairy Free (Possibility of external contamination)
- * Some of our yellows may contain Tartrazine

Our Choc Colours can be used to:

1. Colour:

Ideal for colouring products containing fats and oils or items lacking sufficient moisture to dissolve dyes i.e. CHOCOLATE.

It is usual used in chocolate, cake and doughnut batters, dry cake mixes, hard candies, chewing gums, lipsticks, soaps, shampoos, talc, fondant, butter icing, beverages, candy floss, meringues, royal icing, pastillage, baked goods, gelatin balls and glaze for glazed cakes, confections, eye shadow and a variety of other products.

How to use:

Add the powder directly to the chocolate, fondant, batter, butter icing etc. and mix/blend/knead through thoroughly till the desired colour is achieved.

2. Dust:

Used to dry brush color onto gum paste or fondant designs.

How to use:

Dab the paint brush into the pigment and tip excess off. Test the colour by brushing in a circular motion on paper towel. If it is correct, do the same on the fondant or gum paste designs you want to add colour to. Ideal for sugar craft flowers etc.

For fine details, a small round head brush works best. For larger areas, use a wider, flatter brush even the big round brush, used to apply blusher.

You can mix and match these colours as you wish to form more exciting shades and colours.

WARNINGS:

* It is advised that these powders should ideally be blended into a neutral pH product as an acidic environment will denature some of the colours. E.g. Purple will stay or become a dull blue over time, Brown and Black will become greenish.



PRODUCT INFORMATION SHEET

Cake Flora powdered food colouring can be used to colour various food products and liquids. They are highly concentrated, water soluble and will achieve intensely brilliant colours.

Although available in a limited palette, these colours can be combined together to create a variety of shades and colours. (Use a colour wheel as your guide)

Characteristics:

- * Water soluble food grade synthetic dry colour powder
- * Kosher and Halaal certified.
- * Highly concentrated colour and a little goes a long way.
- * GMO free
- * Vegan suitable

Allergens:

- * Nut Free (Possibility of external contamination)
- * Dairy Free (Possibility of external contamination)
- * Some of our yellows may contain Tartrazine

Our food colouring powders can be used to:

1. Colour

These powders can be used to add colour to fondant, macaroons, butter icing, cocoa butter, gelatin balls, cake glaze, beverages (cold drinks, Ice-Lollies), candy floss, meringues, royal icing, pastillage, dry mixes, baked goods, confections, dairy products, ice cream, pet foods, even paint streaks of colour into your hair and a variety of other products.

How to use

we advise that you mix the powder into a small amount of warm water to form a paste, and then to use the paste to colour your product until the desired shade is achieved.

The water will dissolve powder granules and will prevent flecks of undissolved colour appearing in your fondant, meringues, royal icing etc. as would happen when it is mixed directly into your product as a powder.

2. Paint

These powders can be used to paint on fondant and sugar craft.

How to use

You can turn these colours into paint by adding a few drops of alcohol or almond extract and then painted on with a fine tipped brush.

WARNINGS:

- * Please also note that the powder in the tub does not represent the colour it becomes when it is mixed with water! For instance "Blue" is a brownish colour in the tub
- * These powders are soluble in water but insoluble in oils.
- * When using the product to paint, it is important to remember to dissolve the colour into a clear liquid so as not to taint the colours themselves.
- * Adding too much powder to mixes (batter, cookie or fondant) can dry out your consistency.



PRODUCT INFORMATION SHEET

Cake Flora Luster colours are the perfect sheen dusting or painting powder to add that extra dynamic aspect, finish, dimension or shine to your sugar craft.

Characteristics:

- * Powder food colouring with a sheen.
- * Kosher and Halaal certified.
- * Highly concentrated colour and a little goes a long way.
- * GMO free
- * Vegan suitable
- * Gluten Free

Allergens:

- * Nut Free (Possibility of external contamination)
- * Dairy Free (Possibility of external contamination)

Our luster colours can be used to:

1. Paint:

It can also be mixed with vodka or almond extract and used to paint onto fondant, decorations, pastillage, gelatine balls etc.

How to:

In a small bowl, mix a little luster powder with vodka or almond extract, mix thoroughly before painting and stir continuously as this is an oil based colouring that will settle to the bottom.

If you need to paint more than one layer for even coverage allow each coat to dry completely before starting a new one.

2. Dust:

Used to dry brush color onto gum paste or fondant designs. The result will be a PEARL like finish.

How to:

Dab the paint brush into the pigment and tip excess off. Test the colour by brushing in a circular motion on paper towel. If it is correct, do the same on the fondant or gumpaste designs you want to add colour to. Ideal for sugar craft flowers etc.

For fine details, a small round head brush works best. For larger areas, use a wider, flatter brush even the big round brush, used to apply blusher.

WARNING:

- * It is advised that these powders must not be dusted onto an acidic surface as it will denature some of the colours. E.g. Purple will become a dull blue over time, Brown and Black will become greenish.



PRODUCT INFORMATION SHEET

Cake Flora soft gel colours are market leading and have been the go-to brand for both the professional and home baker for over 10 years.

Our soft gels are highly concentrated and widely used in the baking industry to colour sugar art and craft. They are so versatile that they can be used in most applications and as they do not contain glycerine and are suitable for use in royal icing.

Our soft gel colours blend well and are packed in a convenient squeeze bottle with a flip top lid that makes it easy to use and store.

The soft gels are available in many vibrant colours that provide consistent tones without altering the texture of your products. Simply add the same amount of drops time after time to achieve regular and consistent results.

Characteristics:

- * Highly-concentrated soft gel colours.
- * Food Grade
- * Kosher certified.

Allergens:

- * Nut Free (Possibility of external contamination)
- * Dairy Free (Possibility of external contamination)
- * Some of our yellows may contain Tartrazine

Cake Flora soft gel colours are used in:

Cake batters, cookie and bread doughs, meringues, macaroons, sugar paste, fondant, gum paste, royal icing, buttercream, marzipan, pastillage and butter icing, ice-cream and beverages.

How to use:

With our easy to use squeeze bottle you can drip the colour into your desired application until you achieve your desired shade.

You are able to achieve consistent results time and time again using the same amount of drops per recipe.

As gel colours are highly concentrated, you use less colouring and is often the preferred choice when preparing recipes where you want to limit the amount of additional moisture into the mixture (e.g. meringues and macaroons).

Due to their high concentration they are inexpensive and due to their popularity they are readily available in most baking supply stores.

If you'd like you can dispense the colour in a small bowl, dilute with vodka or almond extract until you achieve the desired consistency and then paint on your fondant or sugar decorations.

WARNINGS

- * It is advised that these gels should ideally be blended into a neutral pH product as an acidic environment will denature some of the colours particularly containing reds and purples.
- * If the pH of the fondant is too high, add a teaspoon of baking soda to 1 kg of fondant to neutralize the pH.



PRODUCT INFORMATION SHEET

Cake Flora Airbrush Colours are concentrated spray-on airbrush food colour that is extremely effective on cakes covered with fondant and icing. Our colours are ready to use and do not need to be diluted with water.

Our airbrush colours are available in a Sheen range that have a vibrant luster to them as well as normal airbrush colours that have the same tones as the Cake Flora soft gel colours.

The airbrush colours are available in an easy-to-use and dispense bottle.

The airbrush colours can be used with stencils and on gum paste flowers.

Characteristics:

- * Highly-vibrant colours achieved
- * Food Grade
- * Kosher certified.

Allergens:

- * Nut Free (Possibility of external contamination)
- * Dairy Free (Possibility of external contamination)
- * Some of our yellows may contain Tartrazine

Tips

- Do not use the same machine for crafting, use a designated machine for colouring to avoid cross contamination.
- Follow the use, care and cleaning instructions provided by the manufacturer of your airbrush to keep your machine running smoothly.
- Just like using a piping bag, pressure, speed and angle are super important.
- Practice makes perfect so airbrush onto paper towels, parchment paper to get a feel for your machine. You can also practice on kids colouring books.
- Cover all surrounding surfaces to protect them from the airbrush colour.
- Hold the airbrush nozzle about 15 - 20 cm away from the surface of your cake. If you hold the machine further than 20 cm away from the surface your airbrush colour will fly everywhere.
- Spraying with a nozzle at a 45degree angle will produce broad softer lines. Holding the nozzle at a 90 degree angle will give you sharper more defined lines.
- Clean the airbrush between colours and flush with hot water. Spray out the hot water using the airbrush and compressor.