

PurColour™

Naturally perfect.

Brilliant Powders

PurColour™ is an all-natural product line featuring essentials for chocolate and pastry professionals.

We make using natural colorants dramatic, simple, and less costly!

These natural colorants contain no artificial ingredients or additives. Colorants are also **vegan**. All of our products are approved by the FDA and are exempt from certification.

Now you can expand your; product line, customer base and marketing power – by providing products with stunning visual appeal with PurColour products.

Our PurColour products are priced competitively with synthetic colors. No more excuses. Make the switch to all natural.

All natural has never looked so good!

Net Weight 13 gr.

Available Brilliant Powder colors:

- Gold
- Sea Green
- Mystic Blue
- Azalea
- Platinum
- Silver Glitter



PurColour Brilliant Powder colors are beautiful and unique range of food grade composite pigments developed to give your products the eye-catching and dramatic look they deserve. PurColour Brilliant Powder consists only of an edible silicate of natural origin in combination with the widely approved food colorant - titanium dioxide.

The intensity of these colors depends very much on the product color or on their combination with other colorants. Dark colors or black will exhibit very intense color effects, whereas on a white product they exhibit a subtle and elegant sheen, which is visible depending on light source and viewing angle.

You can produce amazing results like these!



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Centennial, CO USA

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Nutrition Facts

Serving Size Custom Food 100g (100 g)

Amount Per Serving

Calories 0 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars

Protein

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.
Your daily values may be higher or lower depending on
your calorie needs.

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Ingredients: Potassium-aluminum silicate (E555; mica) and titanium dioxide (E171).

Colorants are exempt from FDA certification.

Allergens: Gluten Free, Dairy Free, and Nut Free.

For even more dramatic results, you can also combine application techniques and use with **PurColour Artisan Cocoa Butter**.

Features

- **Odor Free**
- **Tasteless**
- **Multiple Applications:**
Chocolate, Fondant (White and Colored), Chocolate Modeling Paste



Application techniques

- *Hand brush brilliant powder into the mold before adding chocolate.*
- *Mix (3 – 12% brilliant powder) with food grade ethanol and airbrush into mold. Ethanol will evaporate and leave fine film of brilliant powder. For best results, use a bottom feed vessel.*
- *For items colored with brilliant powder after de-molding, you can either hand brush brilliant powder on the item, or add food a small amount of food grade shellac into the ethanol mixture and apply with airbrush.*