

PurColour™

Naturally perfect.

Brilliant Powders “Vivid Collection”

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 (See Usage & Restrictions).

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 “Vivid Collection” PurColour Brilliant Powder colors:

- Satin Gold
- Molten Gold
- Fire Gold
- Fire Red
- Ruby
- Copper
- Bronze



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 and iron oxide 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!



www.ColorBlendCreations.com

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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.

©www.NutritionData.com

Ingredients: Potassium-aluminum silicate (E555; mica), iron oxide (E172) and titanium dioxide (E171).

Usage & Restrictions: Colorants are exempt from FDA certification. The “Vivid” collection may only be used in soft and hard candy, mints, and chewing gum at levels consistent with good manufacturing practice, except that it may not be used to color foods for which standards of identity have been issued under section 401 of the Federal Food, Drug, and Cosmetic Act, unless the use of the added color is authorized by such standards.

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**.

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 demolding, 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.

Features

- Odor Free
- Tasteless

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