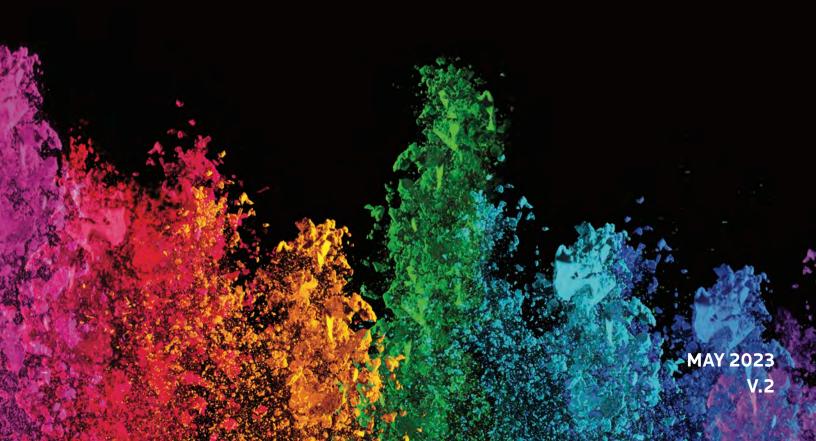


# FOOD COLOURS

PRODUCT CATALOGUE



# THE STORY BEHIND OUR FOOD COLOURS

When she was just a little girl, Roxane enjoyed making lollipops with her mother to share with her friends at school, who were crazy about it. It was an instant hit! Even then, she was already mixing colours to make her sweets (even more) irresistible.

As a child, Richard handled pots, pans, and utensils like a pro. He mixed, created, and dreamt one day of becoming a chef. Several years later, Roxane and Richard unite to create a dazzling universe of colours, showcasing a range of innovative and inspiring food colourings.

That's when they founded Roxy & Rich.

During the first year, they focused on process development to offer high-quality coloured chocolates. They then introduced their coloured cocoa butter products to a local distributor and instantly made their first sale. Several new edible lines of products of food colouring have since been added over the years.

Through constant research and development of new products reflecting current trends in baking, Roxy & Rich is today positioned as an undisputed leader in its field. From amateurs to professionals, everyone is won over by the wide variety of vibrant colours, unique finishes, and exceptional performance of the products. Whether for cake design, chocolate making, or pastries, Roxy & Rich's 100% edible colours have become indispensable.

The future promises to be just as dazzling with the arrival of a multitude of new products. Roxy & Rich offers you a journey into a universe of colours, brilliance, and refinement where the limits are your imagination...



# **TABLE OF CONTENTS**

WHICH PRODUCT TO CHOOSE? 4
FONDUST® 6
INTENSE WATER-SOLUBLE DUST······10
FAT DISPERSIBLE DUST······12
MULTIPURPOSE WHITENING DUST······14
WHITENER FOR BUTTERCREAM······15
HYBRID LUSTRE DUST · · · · · · 16
HYBRID SPARKLE DUST·····19
SPARKLE & HIGHLIGHTER DUST IN A PUMP23
HIGHLIGHTER DUST25
HIGHLIGHTER MULTI-EFFECTS DUST······27
SATIN DUST28
HYBRID PETAL DUST29
COLOURED COCOA BUTTER
ARTIST COLLECTION
GEMSTONE COLLECTION·······37
PEARL COLLECTION 41
CHOCOLATE CAKE DRIP 42
NATURAL COLLECTIONS
FAT DISPERSIBLE DUST······48
COLOURED COCOA BUTTER · · · · · · · · · · · · · · · · · · ·
SPIRDUST® 52

## WHICH PRODUCT TO CHOOSE?

	Pow	ders to be incorpor	rated for colouring
	FONDUST®	Intense Water Soluble	Fat Dispersible & Natural Fat Dispersible Dust
Fondant (sugar paste)	Best	No	Good
Gumpaste	Best	No	Good
Almond paste	Best	No	Good
Royal icing	Best	Good	Good
Buttercream	Good	No	Best
Cake mixture	Best	Good	Good
Doughnut dough	Best	Good	Good
On doughnuts	No	No	No
Macarons	Best	Good	Good
Candies / Isomalt	Best	Best	Good
Cookie dough	Best	No	Good
Ice Cream	Best	Good	Good
Sugar creations	Best	Best	Good
Chocolate	No	No	Best



Scan this QR code for more information on how to use the products

WWW.ROXYANDRICH.COM

	Finish	ing Dust	
Hybrid Lustre & Hybrid Sparkle Dust	Highlighter Dust	Hybrid Petal Dust	Sparkle & Highlighter Dust in pump
Best	Best	Best	Good
Best	Best	Best	Good
Best	Best	Best	Good
Best	Best	Best	Best
Good	Good	Good	Best
No	No	No	No
No	No	No	No
Good	Good	Good	Best
Best	Best	Best	Best
Best	Best	No	Good
No	No	No	No
Good	Good	No	Best
Best	Best	Best	Best
Best	Best	Good	Good

Finish	ing touch
Chocolate Cake Drip	Coloured Cocoa Butter
Best	Good
Best	Good
Best	Good
No	No
Best	No
No	No
No	No
Best	No
No	No
No	No
No	No
Best	No
No	No
No	Best

Use with a brush (dry or in paint)

## **FONDUST®**







# ROXY&RICH

- COLORANTS -

ROXYANDRICH.COM

### FONDUST® IS A FANTASTIC COLOURING PRODUCT FOR PASTRY CHEFS!

Easy to use, FONDUST® is especially designed for colouring food with low water content. It can be used to colour fondant, sugar work (before or after baking), almond paste, royal icing, buttercream, cake mix, french macarons, decorating gel, candy, etc. Practically everything . . . except pure chocolate. The collection is made up of 50 colours. With FONDUST®, you can achieve very dark colours, like black, red, blue and brown, as well as very bright colours, such as orange, green, pink and violet.

#### **ADVANTAGES**

- Matte finish
- Water soluble
- · Highly concentrated colour
- · Immediate colouring
- · Does not change food consistency
- UV-resistant colours
- Edible (see page 8-9 for regional standards)

#### AVAILABLE\* IN JARS OF 4 g, 12 g, AND 50 g.

\*Bigger sizes are available on demand.

### WHY FONDUST® IS THE ULTIMATE CHOICE FOR LONG-LASTING FOOD COLORATION

With FONDUST®, colours keep their intensity much longer than other food colours. When regular food coloring is exposed to sunlight, it fades over time. This is because of the UV rays in the sunlight. Most gel and paste food colourings have acid in them with a pH level below 5. This acid can make some colours fade faster when exposed to UV rays. FONDUST® is different because it doesn't have any acid or preservatives in it. If you notice that FONDUST® colours are fading more quickly than you expect, you should check the ingredients of the food you're colouring for any acidic components.

# FONDUST® IS EASY TO USE. SIMPLY KNEAD UP TO 3 g INTO 1 kg OF FONDANT TO ACHIEVE MAXIMUM COLOUR INTENSITY.

Food products containing titanium dioxide (white pigment) will probably require more FONDUST® to reach maximum colour intensity.



#### ······FORMULA·············





MATTE

WATER-SOLUBLE

#### ..... CHARACTERISTICS













KOSHER

**NUT FREE** 

LACTOSE

GLUTEN

VEGAN

100 % EDIBLE



# HOW TO USE FONDUST®?



ROXYANDRICH.COM

FONDUST® ALLOWS YOU TO CREATE SUPER DARK, INTENSE AND VIBRANT COLOURS IN A MATTER OF MINUTES. IT DOESN'T CHANGE THE TEXTURE NOR THE TASTE OF THE PRODUCT YOU WANT TO COLOUR.

FONDUST® is a one-of-a-kind product that is designed to colour absolutely anything that contains even the smallest amount of water. It is an ideal and polyvalent food colouring highly concentrated for all your needs, except pure chocolate. You will find here some tricks for use depending on your application:

#### **USAGE IN FONDANT**

- Place the fondant in a bowl. Add the desired amount of FONDUST® (we suggest a maximum of 1 g to 3 g of colourant per kilogram).
- 2. Knead gently in the bowl until the dust is well mixed with the fondant. Knead 2 to 3 minutes. You can apply your fondant right away.
- 3. For a darker tone, such as a very intense red or a very dark black, you will need to add more powder than the other colours. If your fondant contains Titanium Dioxide (white pigment), you may also need more FONDUST® to achieve the intensity of the colour you want.

#### **USAGE IN ROYAL ICING**

- 1. You may need up to 4 g of FONDUST® to colour 1 kg of royal icing. If the batch is bigger, you will need more dust.
- 2. Add FONDUST® to your royal icing.
- 3. Let it rest 5-10 minutes so the colour fully develops, and then mix again. It is now ready to use.

#### USAGE IN BUTTERCREAM

- Add a small amount of FONDUST® at a time to your buttercream (French, Swiss or Italian).
- 2. Mix well between each addition.
- 3. Let it rest 5-10 minutes so the colour fully develops, and then mix again.



#### **PROFESSIONAL TIPS**

- When colouring with FONDUST®, we advise to always be careful not to disperse the dust outside your work area. Just lay down a couple sheets of paper towel to control any dust that may go astray when you open the jar and working. Adding a piece of parchment paper would allow you to return any stray dust back to the container for later use.
- The process of colouring with FONDUST® is distinctly different than the process of using other colouring agents. At first, the FONDUST® practically disappears into the fondant seemingly without spreading the colourant around. Simply knead the fondant for a few moments, streaks of colour will start appearing in a marbled pattern as the colourant dispersed evenly throughout the fondant. After just a few minutes, the colour will reach full saturation, even with extremely intense colours such as black, purple, and red.
- Simply add 1 or 2 drops of water to your royal icing or buttercream. This will allow FONDUST® to fully activate and saturate your buttercream, royal icing, meringue, etc. without changing the texture of your mix.
- FONDUST®'s speciality makes it the ideal companion to mix in almost anything. However, please note that it should not be used to paint on fondant or cookies. It's the hyper-pigmentation that makes it need to be pre-activated in food to avoid staining your teeth or mouth.



# FONDUST® DUST COLOURS



CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
F-001	BRIGHT WHITE	Х	X		Х	X	
F-002	SUPER BLACK	Х	Х	Х	Х	Х	Х
F-003	IVORY	Х	Х	Х	Х	Х	Х
F-004	EGG YELLOW	Х	Х	Х	Х	Х	Х
F-005	LEMON YELLOW	Х	Х	Х	Х	Х	Х
F-006	NEON YELLOW	Х	Х	Х	Х	Х	Х
F-007	ORANGE	Х	Х	Х	Х	Х	Х
F-008	NEON ORANGE	Х	Х	Х	Х	Х	Х
F-009	RED-ORANGE	Х	Х				
F-012	SUPER RED	Х	Х	Х	Х	Х	Х
F-013	BRICK RED	Х	Х	Х	Х	Х	Х
F-014	BURGUNDY	Х	Х				
F-015	MAROON	Х	Х				
F-016	DUSTY ROSE	Х	Х				
F-017	PINK	Х	Х				
F-018	NEON PINK	Х	Х				
F-019	FUCHSIA	Х	Х				
F-020	ROYAL PURPLE	Х	Х				
F-021	NEON PURPLE	Х	Х				
F-022	SKY BLUE	Х	Х	Х	Х	Х	Х
F-023	ROYAL BLUE	Х	Х				
F-024	NEON BLUE	Х	Х	Х	Х	Х	Х
F-025	NAVY BLUE	Х	Х	Х	Х	Х	Х
F-026	AVOCADO	Х	Х	Х	Х	Х	Х
F-027	MINT GREEN	Х	Х	Х	Х	Х	Х
F-028	MAPLE LEAF GREEN	Х	Х	Х	Х	Х	X
F-029	FOREST GREEN	Х	Х	Х	Х	Х	Х
F-030	TEAL	Х	Х	Х	Х	Х	Х
F-031	TURQUOISE	Х	Х	Х	Х	Х	X
F-032	NEON GREEN	Х	Х	Х	Х	Х	Х
F-033	COPPER (FLESH TONE)	Х	Х				
F-034	TUSCAN BROWN	Х	Х	Х	Х	Х	Х
F-035	CHOCOLATE BROWN	Х	Х	Х	Х	Х	Х
F-036	GOLD	Х	Х	Х	Х	Х	Х
F-037	IMPERIAL PURPLE			Х	Х	Х	Х

# FONDUST® DUST

COLOURS

ROXYSRICH

ROXYANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
				1		1	1
F-038	PURPLE			Х	Х	X	X
F-039	BRIGHT PURPLE			Χ	X	X	X
F-040	EURO FUCHSIA			X	X	X	
F-041	EURO PINK			X	X	X	X
F-042	CLARET			Х	Х	Х	Х
F-043	EURO BURGUNDY			Х	Х	Х	Х
F-044	STRAWBERRY			Х	Х	Х	Х
F-045	RUBY			Х	Х	Х	Х
F-046	VIVID RED			Х	Х	Х	
F-047	POPPY			X	X	X	
F-048	PEACH			Х	Х	Х	
F-049	TERRACOTTA	Х	Х	Х	Х	Х	Х
F-050	VIOLET (LAVENDER)			Х	Х	Х	Х
F-051	IMPERIAL BLUE			Х	Х	Х	Х
F-052	WEDGEWOOD	Х	Х	Х	Х	Х	Х

ACTUAL COLOURS MAY VARY.





# INTENSE WATER SOLUBLE ROXY & RICH



ROXYANDRICH.COM

#### WATER SOLUBLE FOOD DYES TO COLOUR WATER-**BASED FOOD PRODUCTS.**

This type of colouring is used for water-based food products. It is perfect for sugar work (during baking), macaroons, icing, cake and cream. They have to be dissolved in a small amount of water before mixing with food. They cannot be used to colour fatty substances such as chocolate.

#### **ADVANTAGES**

**COLOURS** 

- · Matte finish
- Highly concentrated colour
- Excellent quality-price ratio
- Edible (see next page for regional standards)

#### AVAILABLE IN JARS\* OF 25 g, 250 g AND 1 kg.

\*Bigger sizes are available on demand.





#### FORMULA .....





WATER-SOLUBLE

#### ····· CHARACTERISTICS ·····





NUT FREE



LACTOSE

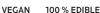
FREE



GLUTEN

FREE





#### TIP FOR USING WATER SOLUBLE DUST

Water soluble dust is a highly concentrated colour. The tip of a knife covered with water soluble dust is sufficient to colour 1 liter of solution.



# INTENSE WATER-SOLUBLE



**DUST**COLOURS

ROXYANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
	· · · · · · · · · · · · · · · · · · ·						
H-000	WHITE	X	X		X	X	
H-001	LEMON YELLOW	X	X	X	X	X	X
H-002	ORANGE	X	X	X	X	X	X
H-003	STRAWBERRY RED	X	X	X	X	X	X
H-004	BLUE	X	X	X	X	X	X
H-005	ROYAL BLUE	X	X	X	X	X	X
H-006	BLACK	X	X	X	X	X	X
H-007	BROWN	Х	Х	X	Х	X	Х
H-008	BLUE LAGOON	Х	Х	X	Х	X	Х
H-009	YELLOW-GREEN	Х	Х	Х	Х	Х	Х
H-010	APPLE GREEN	Х	Х	Х	Х	Х	Х
H-011	ROYAL GREEN	Х	Х	X	X	X	Х
H-012	LEAF GREEN	Х	Х	X	Х	X	Х
H-013	KHAKI GREEN	Х	Х	Х	Х	Х	Х
H-014	YELLOW-ORANGE	Х	Х	X	Х	Х	Х
H-015	RED-ORANGE	Х	Х				
H-016	PINK	Х	Х				
H-017	RED-VIOLET	Х	Х				
H-018	VIOLET	Х	Х				
H-019	BLUE-VIOLET	Х	Х				
H-021	EURO RED-ORANGE			Х	Х	Х	Х
H-022	EURO PINK			Χ	Х	X	X
H-023	EURO RED-VIOLET			Χ	Х	X	X
H-024	EURO VIOLET			Χ	Х	Х	X
H-025	EURO BLUE-VIOLET			X	Х	X	Х

ACTUAL COLOURS MAY VARY.

## FAT DISPERSIBLE





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 VEGAN FREE

100 % EDIBLE

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

ACTUAL COLOURS MAY VARY.





















## MULTIPURPOSE





- COLORANTS -

ROXYANDRICH.COM

### WITH THIS MULTIPURPOSE WHITENING DUST, YOU WILL OBTAIN A WHITE IVORY FINISH.

This opacifying dust meets the European Commission food standards regarding the ban on titanium dioxide (E171).

#### **ADVANTAGES**

- · Opacifying agent
- E171 Free
- Easy to use
- · Edible worldwide

#### **HOW TO USE**

We recommend using 5 to 10 grams per 100 grams of the mixture to reduce transparency.

If you use more than our recommendations, your mixture will tend to be thicker, and instead of having an ivory white finish, it will turn into a white grey.

AVAILABLE IN JARS OF 80 g, 250 g, 800 g AND 5 kg.

#### ····· FORMULA ······





#### CHARACTERISTICS.....













KOSHER

**NUT FREE** 

LACTOSE FREE

GLUTEN FREE

VEGAN 100 % EDIBLE





## WHITENER

### FOR BUTTERCREAM



ROXYANDRICH.COM

### WITH THIS YELLOW NEUTRALIZING DUST, YOU WILL OBTAIN A WHITER BUTTERCREAM.

This neutralizing dust meets the European Commission food standards regarding the ban on E171 (titanium dioxide).

#### **ADVANTAGES**

- Whitening agent
- E171 Free
- Easy to use
- Edible worldwide

#### **HOW TO USE**

We recommend using one spray per 100 grams of buttercream to cancel out the yellow hue. You might need to use a little bit more depending on the yellowness of your mixture.

To prevent your buttercream from turning greyish or purplish, it's important to mix well between each additional spray to avoid too much powder.

You will get a better result by mixing it with a stand mixer (or hand mixer) instead of by hand.

It will work well in American buttercream, Swiss meringue buttercream, Russian buttercream, Mascarpone frosting, and any butter-based frosting that has a yellow hue.

### AVAILABLE IN A 7 g REFILLABLE PUMP AND 20 g JAR FOR REFILL PURPOSES.



#### 





······ CHARACTERISTICS ·········













**KOSHER** 

NUT FREE

LACTOSE FREE

GLUTEN FREE

VEGAN 10

100 % EDIBLE

Watch the before and after result in video by scanning this code.





## HYBRID LUSTRE





ROXYANDRICH.COM

#### THIS WATER SOLUBLE POWDER GIVES A LUSTRE FINISH TO YOUR CREATIONS AND IS 100% EDIBLE!

The Hybrid Lustre Dust collection offers 64 colours, 8 of which feature a pearl finish. Colour is achieved by adding a thin layer of food colouring to mica particles. This allows for exceptional brilliance that outshines all other such products on the market. Hybrid Lustre Dust can be used dry or with water, alcohol or lemon extract. The same colours are also available in the Hybrid Sparkle Dust Collection for a greater level of shine.

#### **USING HYBRID LUSTRE DUST**

For dry application on chocolate or sugar work, brushed onto cakes using water or alcohol for a quick dry, mixed with sugar water for airbrushing or incorporated into oil-based products. mixed with decorating food gel to make it shiny or added to your sugar work mixes.

#### **ADVANTAGES**

- · Lustre finish
- Water soluble
- Edible (see next page for regional standards)

#### AVAILABLE IN JARS\* OF 2.5 g, 25 g AND 100 g.

\*Bigger sizes are available on demand.



#### ······ 2 DIFFERENT FORMULAS ·······













LUSTRE

HYBRID

LUSTRE

**HYBRID** 

PEARL

#### ····· CHARACTERISTICS ·····



KOSHER



**NUT FREE** 



LACTOSE



GLUTEN

FREE



**VEGAN** 



100 % EDIBLE

Hybrid mica-based colours | Airbrush tip ≥ 0.3 mm





# HYBRID LUSTRE ROX



DUST

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
	1				1		
L-001	ANTIQUE SILK	X	X		X	X	
L-002	SATIN WHITE	X	X		X	X	
L-003	ALMOND	X	X		Х	X	
L-004	BLUE-VIOLET	X	X			<u> </u>	
L-005	ROYAL BLUE	X	X		X	X	
L-006	NIGHT BLUE	X	X		X	X	
L-007	SUPER BLUE	X	X		X	X	
L-008	TEAL BLUE	X	X		X	X	
L-009	COLOMBIA BLUE	X	X		X	X	
L-010	BRONZE	X	X		X	X	
L-011	GREY	X	X		X	X	
L-012	CANARY YELLOW	Х	Х		Х	X	
L-013	YELLOW	Х	Х		Х	Х	
L-014	BLACK	Х	Х		Х	Х	
L-015	CORAL	Х	Х				
L-016	SUNRISE ORANGE	Х	Х		Х	X	
L-017	SUNBURST ORANGE	X	Х		Х	X	
L-018	CARROT	X	Х		Х	X	
L-019	PEACH	Х	Х		Х	Х	
L-020	PRINCESS PINK	Х	Х				
L-021	AMETHYST PINK	Х	Х				
L-022	MAGNOLIA	Х	Х		Х	X	
L-023	HYDRANGEA	Х	Х				
L-024	BURGUNDY	Х	Х		Х	X	
L-025	RED FLAMBÉ	Х	Х		Х	X	
L-026	TOMATO RED	Х	Х		Х	X	
L-027	BUBBLEGUM PINK	Х	Х				
L-028	MAHOGANY	Х	Х		Х	X	
L-029	RED-ORANGE	Х	Х				
L-030	FUCHSIA	X	X				
L-031	CRANBERRY	X	X				
L-032	RUBY	X	X		Х	X	
L-033	EMERALD GREEN	X	X		X	X	
L-034	SUPER GREEN	X	X		X	X	
L-035	APPLE GREEN	X	X		X	X	
L-036	KHAKI GREEN	X	X		X	X	
L-037	HOLLY GREEN	X	X		X	X	

# HYBRID LUSTRE ROX



COLOURS

ROXYANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
	1		, , ,				
L-038	ROSE LEAF GREEN	X	X		X	X	
L-039	GREEN GOLD	X	X		X	X	
L-040	HONEYDEW	X	X		X	X	
L-041	SKY BLUE	X	X		X	X	
L-042	VIOLET	X	X		X	X	
L-043	BURNT AMETHYST	X	X		X	X	
L-044	LAVENDER	X	X		X	X	
L-045	SOFT GOLD	X	X		X	X	
L-046	DARK GOLD	X	X		X	X	
L-047	AZTEC GOLD	X	X		X	X	
L-048	OLD GOLD	X	X		Х	X	
L-049	NU SILVER	X	X		X	X	
L-050	DARK SILVER	X	X		X	X	
L-051	GOLDEN BRONZE	X	X		X	X	
L-052	COPPER	X	X		X	X	
L-053	TENDER ROSE GOLD	X	X		X	X	
L-054	ROSE GOLD	X	X		X	X	
L-055	ELEGANT ROSE GOLD	X	Х		X	Х	
L-056	INTENSE ROSE GOLD	X	Х		Х	X	

ACTUAL COLOURS MAY VARY.

## PEARL HYBRID LUSTRE



Semi-opaque base colours creating a pearly finish. For best results, use over a dark base.

Airbrush tip ≥ 0.3 mm

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
LP-001	ORANGE PEARL	X	X		X	X	
LP-002	RED PEARL	X	X		X	X	
LP-003	BLUE PEARL	X	X		X	X	
LP-004	GREEN PEARL	X	X		Х	X	
LP-005	VIOLET PEARL	X	X		X	X	
LP-006	SUPER PEARL	X	X		X	X	
LP-007	GOLD PEARL	X	X		X	X	
LP-008	NATURAL PEARL	X	Х		Х	Х	

18 ACTUAL COLOURS MAY VARY.

# HYBRID Sparkle

DUST

**COLOURS** 



ROXYANDRICH.COM

#### THIS SHINY, WATER SOLUBLE POWDER IS IDEAL FOR CREATING A STYLISH METALLIC FINISH ON YOUR CREATIONS, AND IT IS 100% EDIBLE!

The Hybrid Sparkle Dust collection offers a selection of 95 colours. In that selection, we offer 30 colours that don't contain titanium dioxide (E171). Hybrid Sparkle Dust can be used dry or with water, alcohol or lemon extract.

#### **ADVANTAGES**

- · Vibrant metallic finish
- Water soluble
- Edible (see next page for regional standards)

#### **USING HYBRID SPARKLE DUST**

For dry application on chocolate, sugar work, fondant, royal icing, etc. Can also be used as a paint by using water or alcohol for a faster drying time.

#### AVAILABLE IN JARS\* OF 2,5g, 25 g AND 100 g.

\*Bigger sizes are available on demand.



#### 2 DIFFERENT FORMULAS .....













SPARKLE

HYBRID

SPARKLE

**HYBRID** 

PEARL

#### ..... CHARACTERISTICS



**KOSHER** 



**NUT FREE** 

LACTOSE



GLUTEN FREE





VEGAN

100 % EDIBLE





# HYBRID SPARKLE ROX



**COLOURS** 

DUST

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
	T				`		
S-001	ANTIQUE SILK	X	X		X	X	
S-002	SATIN WHITE	X	X		X	X	
S-003	ALMOND	X	X		X	X	
S-004	BLUE-VIOLET	X	X				
S-005	ROYAL BLUE	X	X		Х	X	
S-006	NIGHT BLUE	X	X		Х	X	
S-007	SUPER BLUE	X	X		X	X	
S-008	TEAL BLUE	X	X		X	X	
S-009	COLOMBIA BLUE	X	X		X	X	
S-010	BRONZE	X	X		X	X	
S-011	GREY	X	X		X	X	
S-012	CANARY YELLOW	X	X		X	X	
S-013	YELLOW	Х	Х		Х	X	
S-014	BLACK	Х	Х		Х	Х	
S-015	CORAL	Х	Х				
S-016	SUNRISE ORANGE	Х	Х		Х	X	
S-017	SUNBURST ORANGE	Х	Х		Х	X	
S-018	CARROT	Х	Х		Х	X	
S-019	PEACH	Х	Х		Х	X	
S-020	PRINCESS PINK	Х	X				
S-021	AMETHYST PINK	Х	Х				
S-022	MAGNOLIA	Х	Х		Х	X	
S-023	HYDRANGEA	Х	Х				
S-024	BURGUNDY	Х	Х		Х	X	
S-025	RED FLAMBÉ	Х	Х		Х	X	
S-026	TOMATO RED	Х	Х		Х	X	
S-027	BUBBLEGUM PINK	Х	Х				
S-028	MAHOGANY	Х	Х		Х	X	
S-029	RED-ORANGE	Х	Х				
S-030	FUCHSIA	Х	Х				
S-031	CRANBERRY	Х	Х				
S-032	RUBY	X	X		Х	X	
S-033	EMERALD GREEN	Х	Х		Х	X	
S-034	SUPER GREEN	X	X		X	X	
S-035	APPLE GREEN	X	X		X	X	
S-036	KHAKI GREEN	X	X		X	X	
S-037	HOLLY GREEN	X	X		X	X	

# HYBRID SPARKLE ROX



COLOURS

DUST

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
S-038	ROSE LEAF GREEN	X	X		X	X	
S-039	GREEN GOLD	Х	Х		X	Х	
S-040	HONEYDEW	Х	Х		X	Х	
S-041	SKY BLUE	Х	Х		Х	Х	
S-042	VIOLET	X	Х		Х	Х	
S-043	BURNT AMETHYST	X	X		Х	Х	
S-044	LAVENDER	X	Х		Х	Х	
S-045	SOFT GOLD	Х	Х		Х	Х	
S-046	DARK GOLD	X	Х		Х	X	
S-047	AZTEC GOLD	X	Х		Х	X	
S-048	OLD GOLD	Х	Х		Х	Х	
S-049	NU SILVER	X	Х		Х	X	
S-050	DARK SILVER	X	Х		Х	X	
S-051	GOLDEN BRONZE	X	Х		Х	Х	
S-052	COPPER	X	Х		Х	X	
S-053	TENDER ROSE GOLD	X	Х		Х	X	
S-054	ROSE GOLD	X	Х		Х	X	
S-055	ELEGANT ROSE GOLD	Х	Х		Х	X	
S-056	INTENSE ROSE GOLD	Х	Х		Х	Х	
S-057	SILVER WHITE	Х		X	Х	Х	Χ
S-058	ANTIQUE WHITE	Х		X	Х	Х	X
S-059	ROSEWATER	Х		X	Х	Х	X
S-060	CHAMPAGNE	Х		X	Х	Х	Χ
S-061	SUNSHINE	Х		X	Х	Х	X
S-062	MANDARIN	Х		X	Х	Х	X
S-063	MINT GREEN	Х		X	Х	Х	Χ
S-064	MERMAID GREEN	Х		X	Х	Х	X
S-065	PEACOCK BLUE	Х		X	Х	Х	X
S-066	BABY BLUE	Х		X	Х	Х	Χ
S-067	SEASIDE BLUE	Х		X	Х	Х	X
S-068	STEEL BLUE	Х		X	Х	Х	X
S-069	BABY PINK	Χ		X	X	Х	X
S-070	CHERRY BLOSSOM			X	X	Х	
S-071	PINK CARNATION			X	X	Х	
S-072	MARSALA	Χ		X	X	Х	X
S-073	PINK LAVENDER			X	X	Х	X
S-074	LILAC			X	X	Х	X

# HYBRID SPARKLE ROX



**COLOURS** 

ROXYANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
S-075	ANTIQUE VIOLET			X	X	X	X
S-076	PURPLE TOURMALINE			X	X	X	X
S-077	TWILIGHT			X	X	Х	X
S-078	PLATINUM	Х		X	Х	Х	Х
S-079	CHARCOAL	Х		X	Х	Х	Х
S-080	TWINKLE BLACK	Х		X	Х	Х	Х
S-081	SATIN GOLD	X		X	X	Х	X
S-082	AMBER GOLD	Х		X	Х	Х	Х
S-083	GOLD	Х		X	X	Х	X
S-084	SOFT ROSE GOLD	Х		X	X	Х	X
S-085	STUNNING ROSE GOLD	Х		X	X	Х	X
S-086	GLAMOUR ROSE GOLD	Х		X	X	Х	X

ACTUAL COLOURS MAY VARY.

### PEARL HYBRID SPARKLE



Semi-opaque base colours creating a pearly finish. For best results, use over a dark base.

Airbrush tip ≥ 0.3 mm

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
SP-001	ORANGE PEARL	X	X		X	X	
SP-002	RED PEARL	X	X		X	X	
SP-003	BLUE PEARL	X	X		X	X	
SP-004	GREEN PEARL	X	X		X	X	
SP-005	VIOLET PEARL	X	X		X	X	
SP-006	SUPER PEARL	X	X		X	X	
SP-007	GOLD PEARL	X	X		X	X	
SP-008	NATURAL PEARL	X	X		X	X	
SP-009	SUPER PEARL 500	Χ	X		X	X	

# SPARKLE & HIGHLIGHTER





— COLORANTS -

ROXYANDRICH.COM

THOSE SPARKLE AND HIGHLIGHTER DUST IN A PUMP RENDER AN ASTONISHING METALLIC FINISH ON ICING, FONDANT, AND BUTTERCREAM.

They consist of a food grade mica pearlescent pigment. The product provides a uniform metallic effect.

#### **ADVANTAGES**

- · Strong metallic finish
- Make icing and butter cream sparkle
- High opacity
- Edible (see next page for regional standards)

AVAILABLE IN JARS OF 4 g AND 12 g.



#### ····· FORMULA ·····



SPARKLE

#### ----- CHARACTERISTICS















KOSHER

NUT FREE

LACTOSE FREE

GLUTEN FREE

VEGAN

100 % EDIBLE

#### **HOW TO USE:**









# SPARKLE & HIGHLIGHTER



DUST

**IN PUMP** 

ROXYANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
S-002P	SPARKLE SATIN WHITE	X	X		X	X	
S-005P	SPARKLE ROYAL BLUE	X	X		X	X	
S-012P	SPARKLE CANARY YELLOW	X	X		X	X	
S-014P	SPARKLE BLACK	X	X		X	Х	
S-016P	SPARKLE SUNRISE ORANGE	X	X		X	X	
S-020P	SPARKLE PRINCESS PINK	X	X				
S-028P	SPARKLE MAHOGANY	X	X		X	X	
S-032P	SPARKLE RUBY	X	X		X	X	
S-033P	SPARKLE EMERALD GREEN	X	Х		X	X	
S-042P	SPARKLE VIOLET	Χ	X		X	Х	
S-045P	SPARKLE SOFT GOLD	X	X		X	X	
S-048P	SPARKLE OLD GOLD	X	X		X	Х	
S-049P	SPARKLE NU SILVER	Х	Х		X	Х	
S-054P	SPARKLE ROSE GOLD	X	X		X	X	
SP-009P	SPARKLE SUPER PEARL 500	X	X		X	X	
G-008P	HIGHLIGHTER RED SPARKLE	X		X	X	X	X
G-008STP	HIGHLIGHTER RED SPARKLE	X		X	X	Х	X
G-009P	HIGHLIGHTER GOLD SPARKLE	X			X	Х	
G-031STP	SPARKLE BRONZE	Χ		X	X	Х	X
G-032STP	SPARKLE SOFT ROSE GOLD	X		X	Х	X	X
G-033STP	SPARKLE OLD COPPER	Χ		X	X	Х	X
G-034STP	SPARKLE COPPER	Х		X	X	Х	X

ACTUAL COLOURS MAY VARY.

## HIGHLIGHTER





– COLORANTS –

ROXYANDRICH.COM

### THIS INSOLUBLE DUST RENDERS AN ASTONISHING METALLIC FINISH ON YOUR CREATIONS.

Create astonishing creations with these Highlighter Dust that give a strong metallic finish.

#### **ADVANTAGES**

- Insoluble in water
- · Strong metallic finish
- · High opacity
- Edible (see next page for regional standards)

#### AVAILABLE IN JARS\* OF 2.5 g AND 25 g.

\*Bigger sizes are available on demand.





#### FORMULA .....



SPARKLE

#### ..... CHARACTERISTICS



KOSHER











NUT FREE LACTOSE GLU

GLUTEN FREE

VEGAN

100 % EDIBLE



# HIGHLIGHTER





CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
G-001	GOLD	Х			X	X	
G-002	LIGHT GOLD	Х			X	X	
G-003	CLASSIC GOLD	X			X	X	
G-004	RED AMBER	X		X	X	X	X
G-004ST	RED AMBER	X		X	X	X	X
G-005	COPPER	X		X	X	Х	X
G-005ST	COPPER	X		X	X	X	X
G-006	BRONZE	Х		X	X	X	X
G-006ST	BRONZE	X		X	X	Х	X
G-007	RED LUSTRE	X		X	X	X	X
G-007ST	RED LUSTRE	X		X	X	X	X
G-008	RED SPARKLE	X		X	X	X	X
G-008ST	RED SPARKLE	Х		X	X	X	X
G-009	GOLD SPARKLE	Х			X	X	
G-010	SOFT ROSE GOLD	Х			X	X	
G-010ST	SOFT ROSE GOLD	Х		X	X	Х	X
G-011	LOVELY ROSE GOLD	Х			X	Х	
G-011ST	LOVELY ROSE GOLD	Х		X	X	X	X
G-012	SPECIAL ROSE GOLD	Х		X	X	Х	X
G-012ST	SPECIAL ROSE GOLD	Х		X	X	X	X
G-013	DEEP ROSE GOLD	X			X	X	
G-1013ST	DEEP ROSE GOLD	Х		X	X	X	X
G-014ST	ROYAL GOLD	X		X	X	X	X
G-015ST	GOLDEN HONEY	Х		X	X	X	X
G-016ST	GOLDEN CARAMEL	Х		X	X	X	X
G-017ST	GOLDEN BRONZE	X		X	X	X	X
G-018ST	METALLIC BRONZE	Х		X	X	X	X
G-019ST	ANTIQUE BRONZE	X		X	X	X	X
G-020ST	SAND BRONZE	X		X	X	X	X
G-021ST	PINK BRONZE	X		X	X	Х	X
G-022ST	OLD COPPER	X		X	X	X	X
G-023ST	ANTIQUE COPPER	X		X	X	X	X
G-024ST	PINK CHAMPAGNE	Χ		X	X	X	Х
G-025ST	COPPER PINK	Х		X	X	X	X
G-026ST	CORAL PINK	X		X	X	X	X
G-027ST	OLD ROSE	Х		X	X	X	Х
G-028ST	RED AMARANTH	Х		Х	X	Х	X

# HIGHLIGHTER DUST



ROXYANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
G-029ST	PINK LEMONADE	X		X	X	X	X
G-030ST	SOFT BORDEAUX	X		Х	X	X	X
G-031ST	SPARKLE BRONZE	X		Х	X	X	X
G-032ST	SPARKLE SOFT ROSE GOLD	Х		Х	Х	Х	X
G-033ST	SPARKLE OLD COPPER	Х		Х	X	X	Х
G-034ST	SPARKLE COPPER	Х		Х	Х	Х	Х

## HIGH COUNTY HIGH MULTI-EFFECTS



COLOURS

Create spectacular and original creations with this innovative Mulit-Effects Highlighter Dust. This product offers unlimited possibilities depending on the technique you use. Each jar offers a different colour when dry or wet. This unique Highlighter Multi-Effects Dust will spark your creativity.

#### **DIFFERENT APPLICATIONS:**

- Dry brush
- Paint using lemon extract or alcohol
- Paint + Dry brush together

CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
G-035ST	PURPLE BRONZE				X	X	X	X
G-036ST	PURPLE GARNET				X	X	X	X
G-037ST	PINK SAPPHIRE				X	X	X	X
G-038ST	BRUSHED COPPER				X	X	X	X
G-039ST	OLD BRONZE				Х	Х	Х	Х
G-040ST	SOFT GOLD & GREEN LEAF		X		X	Х	Х	X
G-041ST	GOLD & GREEN		X		X	X	X	X
G-042ST	KHAKI-TEAL		Х		X	Х	Х	Х
G-043ST	KHAKI-EMERALD		X		Х	Х	Х	X

# SATIN



ROXYANDRICH.COM



### THIS INSOLUBLE DUST RENDERS A BEAUTIFUL SOFT SHINY FINISH ON YOUR CREATIONS.

This product can be use dry brushing, for painting (alcohol or lemon extract) and with an airbrush.

#### **ADVANTAGES**

- Subtle shiny finish
- Insoluble in water
- High opacity
- Edible (see below for regional standards)

#### AVAILABLE IN JARS OF 2.5 g AND 25 g.







LUSTRE

····· CHARACTERISTICS



#### **AS SEEN IN:**

#### **CAKE MASTERS MAGAZINE**

Product review - August 2022



KOSHER



**NUT FREE** 





LACTOSE

FRFF





VEGAN



GLUTEN FREE

100 % EDIBLE

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
A-001	BRIGHT SUN	Х		Х	Х	Х	Х
A-001	ORANGE CREAMSICLE	X		X	X	X	X
A-003	SUNSET ORANGE	X		X	X	X	X
A-004	PASTEL RED	Х		Х	Х	Х	Х
A-005	VINTAGE COPPER	Χ		Х	X	Х	Х
A-006	PURPLE-TAUPE	X		X	X	X	X
A-007	EGGPLANT	Х		X	X	X	X
A-008	DARK CHARCOAL	Х		Х	Х	Х	Х

ACTUAL COLOURS MAY VARY.

## HYBRID PETAL

**DUST**COLOURS



– COLORANTS -

ROXYANDRICH.COM

### THIS COLLECTION IS APPLIED BY DIRECTLY BRUSHING THE FOOD, LIKE FOR SUGAR FLOWERS.

Hybrid Petal Dust is water soluble. It is designed for dry application using a brush. It can also be used to colour most other food products. It contains microcapsules of liquid colour that activate upon brushing.

#### **ADVANTAGES**

- Dry application
- · Highly effective
- Matte finish
- Transforms into paint when mixed with water
- Edible (see next page for regional standards)

AVAILABLE IN JARS OF 1/4oz (8ml) AND 4oz (120ml).



#### ······FORMULA·······





MATTE

HYBRID

#### -----CHARACTERISTICS













KOSHER

NUT FREE

LACTOSE FRFF

GLUTEN

VEGAN

100 % EDIBLE





# HYBRID PETAL





CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
T-001	MIDNIGHT BLACK	X	X	X	Х	X	X
T-002	ULTRA WHITE	X	X		Х	Х	
T-003	BUTTERCUP	Х	X		X	Х	
T-004	FORSYTHIA	Х	Х		X	Х	
T-005	SUNFLOWER	Х	Х	X	Х	Х	X
T-006	SWEET CORN	Х	Х		Х	Х	
T-007	BUTTERSCOTCH	Х	Х		Х	Х	
T-008	SAFFRON	Х	Х	Х	Х	Х	Χ
T-009	CORNSILK	Х	X		Х	Х	
T-010	MUSTARD	Х	Х	X	Х	Х	Х
T-011	PEACH BLUSH	Х	Х		Х	Х	
T-012	CANTALOUPE	Х	Х		Х	Х	
T-013	VIBRANT ORANGE	Х	Х	Х	Х	Х	Х
T-014	HONEYDEW	Х	Х		Х	Х	
T-015	CITRINE	Х	Х		Х	Х	
T-016	CITRONELLA	Х	Х	Х	Х	Х	Х
T-017	OLIVE	Х	Х		Х	Х	
T-018	KHAKI	Х	Х	X	Х	Х	Χ
T-019	CELERY	Х	Х		Х	Х	
T-020	MINT	Х	X		Х	Х	
T-021	GRASS GREEN	Х	Х	Х	Х	Х	X
T-022	GREEN TEA	Х	Х		Х	Х	
T-023	SPRUCE	Х	Х		Х	Х	
T-024	FOREST GREEN	Х	Х	X	Х	Х	Χ
T-025	CELADON GREEN	Х	Х		Х	Х	
T-026	SAGE	Х	Х		Х	Х	
T-027	ROSE LEAF GREEN	Х	Х	Х	Х	Х	X
T-028	DOVE GREY	X	X		Х	Х	
T-029	OYSTER	Χ	Х		X	X	
T-030	CAPPUCINO	Χ	Х		X	X	
T-031	COCOA	Χ	Х	Х	Х	Х	X
T-032	MUSHROOM	Χ	Х		X	X	
T-033	MOSS GREEN	Χ	X		X	X	
T-034	DARK OLIVE	Χ	Х	X	Х	Х	Χ
T-035	CHAI TEA	Χ	Х		X	X	
T-036	NUTMEG	Χ	X		X	X	
T-037	CHESTNUT	Χ	Х	Х	Х	Х	Х

# HYBRID PETAL





CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
T-038	LATTE	X	X		X	X	
T-039	TOASTED ALMOND	Х	Х		Х	Х	
T-040	TOFFEE	X	Х	Х	Х	Х	Х
T-041	POWDER PINK	Х	Х		Х	Х	
T-042	CORAL	Х	Х		Х	Х	
T-043	BLOOD ORANGE	Х	X		X	Х	
T-044	AUTUMN BLAZE	Х	X	Х	Х	Х	Х
T-045	FLESH TONE	Х	Х		Х	Х	
T-046	TERRACOTTA	Х	Х		Х	Х	
T-047	CORNELIAN	Х	Х	Х	Х	Х	Х
T-048	REDWOOD	X	Х		Х	Х	
T-049	BORDEAUX	X	X	Х	X	Х	Х
T-050	SKY BLUE	X	Х		Х	Х	
T-051	CYAN	X	Х		Х	Х	
T-052	BLUE ASTER	Х	Х		Х	Х	
T-053	ROYAL BLUE	Х	Х	Х	Х	Х	Х
T-054	AQUAMARINE	Х	Х		Х	Х	
T-055	TURQUOISE	X	Х		Х	Х	
T-056	TEAL	Х	Х	Х	Х	Х	Х
T-057	BABY BLUE	Х	Х		Х	Х	
T-058	HYDRANGEA	X	Х		Х	Х	
T-059	WEDGEWOOD	X	Х		Х	Х	
T-060	NAVY BLUE	Х	Х	Х	Х	Х	Х
T-061	BABY PINK	X	Х				
T-062	COSMOS	X	Х				
T-063	BLUSH PINK	Х	Х				
T-064	PRINCESS PINK	X	X				
T-065	CHERRY BLOSSOM PINK	Х	Х				
T-066	STRAWBERRY	Х	Х				
T-067	RED ROSE	X	Х				
T-068	NAVAJO RED	Х	Х				
T-069	ORCHID BLUSH	X	X				
T-070	FUCHSIA	Х	X				
T-071	OLD ROSE	Х	X				
T-072	EGGPLANT	Х	X				
T-073	ORCHID	Х	X				
T-074	VIOLET	Х	Х				

## HYBRID PETAL





CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
T-075	SUGAR PLUM	X	X				
T-076	LILAC MIST	Х	X				
T-077	PURPLE HEATER	X	X				
T-078	LAVENDER	X	Х				
T-079	BLUE-VIOLET	X	X				
T-080	WISTERIA	X	X				
T-081	PERIWINKLE	X	X				
T-082	DELPHINIUM	Х	Х				
T-083	ROYAL PURPLE	Х	Х				
T-084	PURPLE IRIS	X	Х				
T-085	AMETHYST BLUE	Х	Х				
T-086	MIDNIGHT BLUE	Х	Х				
T-087	ORANGE CREAMSICLE	X	Х				
T-088	BLAZING ORANGE	Х	X				
T-089	AUTUMN MAPLE	X	X				
T-090	SIENNA	X	Х				
T-091	LAVENDER SCENT	Х					
T-092	DEEP LAVENDER	Х					
T-093	AMETHYST	X					
T-094	IMPERIAL PURPLE	Х					
T-095	PETUNIA	Х					
T-096	BLACKBERRY	Х					
T-097	APRICOT	Х					
T-098	SALMON	Х					
T-099	CHERRY TOMATO	Х					
T-100	LIGHT LAVENDER	Х					
T-101	PINK LAVENDER	Х					
T-102	FRENCH LILAC	Х					
T-103	DARK ORCHID	Х					
T-104	FUCHSIA PURPLE	Х					
T-105	ROSE SHADOW	Х					
T-106	STRAWBERRY CREAM	Х					
T-107	CHARM PINK	Χ					
T-108	FIRE BRICK	Χ					
T-109	COTTON CANDY	Χ					
T-110	CANDY PINK	Χ					
T-111	HOT PINK	Х					





ROXYANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
T-112	DEEP PINK	X					
T-113	WATERMELON	X					
T-114	RUBY	Х					
T-115	IMPERIAL RED	Х					

ACTUAL COLOURS MAY VARY.







### COLOURED COCOA BUTTER

# ARTIST COLLECTION



COLORANTS —

ROXYANDRICH.COM

# THIS BRIGHTLY COLOURED COCOA BUTTER ALLOWS YOU TO MAKE HIGHLY COLOURFUL CREATIONS OF ALL SIZES!

Our coloured cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

#### **ADVANTAGES**

- · 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 56/78 g, 225/315 g AND 1/1,4 kg.



#### -----FORMULA-----



FAT DISPERSIBLE

#### -----CHARACTERISTICS













KOSHER

NUT FREE LACTOSE

SE GLUTEN

VEGAN

100 % EDIBLE





# COLOURED COCOA BUTTER ARTIST COLLECTION



CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
BC-000	SNOW WHITE	Τ	Х	X		X	X	
BC-000ST	POLAR BEAR WHITE		X	X	X	X	X	X
BC-001	SUNNY YELLOW		X	X		X	X	
BC-001ST	SUNNY YELLOW		Х	X	X	X	X	Х
BC-002	SUNSET ORANGE		Х	X		X	X	
BC-002ST	SUNSET ORANGE		Х	Х	Х	Х	Х	Х
BC-003	SANGRIA RED		Х	Х		Х	Х	
BC-003ST	SANGRIA RED		Х	Х	Х	Х	Х	Х
BC-004	PASSION RED		Х	Х		Х	Х	
BC-004ST	PASSION RED		Х	Х	Х	Х	Х	Х
BC-005	BURNT ORANGE		Х	X		Х	Х	
BC-005ST	BURNT ORANGE		Х	X	Х	Х	Х	Х
BC-006	MANDARIN ORANGE		Х	X		Х	Х	
BC-006ST	MANDARIN ORANGE		Х	X	Х	Х	Х	Х
BC-007	OCEAN BLUE		Χ	Х		Х	Х	
BC-007ST	OCEAN BLUE		Х	X	Х	Х	Х	Х
BC-008	POWDER BLUE		Х	Х				
BC-009	NIGHT BLUE		Х	X		Х	Х	
BC-009ST	NIGHT BLUE		Х	X	Х	Х	Х	X
BC-010	ALMOND BEIGE		Х	X		Х	Х	
BC-010ST	ALMOND BEIGE		Х	X	Χ	Х	Х	Х
BC-011	HAZELNUT BROWN		Χ	Х		Х	Х	
BC-011ST	HAZELNUT BROWN		Х	X	Х	Х	Х	Х
BC-012	ESPRESSO BROWN		Χ	Х		Х	Х	
BC-12ST	ESPRESSO BROWN		Χ	Х	Х	Х	Х	Х
BC-013	PIRATE BLACK		Χ	Х	Х	Х	Х	Х
BC-013ST	PIRATE BLACK		Χ	Х	Х	Х	Х	Х
BC-014	LIME GREEN		Х	Х		Х	Х	
BC-014ST	LIME GREEN		Х	X	Х	Х	Х	Х
BC-015	MINT GREEN		Х	Х		Х	Х	
BC-015ST	MINT GREEN		Х	X	Х	Х	Х	Х
BC-016	FOREST GREEN		Х	X		Х	Х	
BC-016ST	FOREST GREEN		Χ	X	X	Х	Х	X
BC-017	SANDY PINK		Х	X		Х	Х	
BC-017ST	SANDY PINK				Х	Х	Х	Х

# COLOURED COCOA BUTTER ARTIST COLLECTION



CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
BC-018	CANDY PINK		Х	X				
BC-018ST	CANDY PINK				Х	Х	Х	Χ
BC-019	ORCHID PURPLE		Х	Х				
BC-019ST	ORCHID PURPLE				Х	Х	Х	Χ
BC-020	LILAC PURPLE		Х	Х				
BC-020ST	LILAC PURPLE				Χ	Х	Х	Χ
BC-021	CLOUDY GREY		Х	Х		Х	Х	
BC-021ST	CLOUDY GREY		Х	Х	Х	Х	Х	Χ
BC-022	CHOCOLATE BROWN		Χ	X	Х	Х	Х	Χ
BC-022ST	CHOCOLATE BROWN	_	Χ	X	Х	Х	Х	Χ
BC-023	CORAL ORANGE		Χ	Х				
BC-023ST	CORAL ORANGE		Χ	Х	Х	Х	Х	Χ
BC-024	TUSCAN BROWN		Χ	Х		Х	Х	
BC-024ST	TUSCAN BROWN		Х	Х	Х	Х	Х	Χ
BC-025	TROPICAL GREEN		Χ	Х	Х	Х	Х	Χ
BC-025ST	TROPICAL GREEN		Χ	Х	Х	Х	Х	Χ
BC-026	FUCHSIA		Χ	X				
BC-026ST	FUCHSIA				Χ	X	Х	Χ
BC-027	CARDINAL RED		Χ	X	Χ	X	Х	Χ
BC-027ST	CARDINAL RED		Χ	X	Χ	X	Х	Χ
BC-028	TIFFANY BLUE		Χ	X		Х	Х	
BC-028ST	TIFFANY BLUE		Х	Х	Х	Х	Х	Χ
BC-029ST	SKY BLUE		Х	Х	Х	Х	Х	Χ
BC-099	PLAIN		Х	Х	Χ	Х	Х	Х







### COLOURED COCOA BUTTER

### GEMSTONE COLLECTION



ROXYANDRICH.COM

### THESE BRIGHT TONES OF COCOA BUTTER WILL ADD A TOUCH OF SPARKLE TO YOUR CREATIONS!

The Gemstone collection is coloured using fat dispersible colours and shimmering powder. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

#### **ADVANTAGES**

- Lustre finish
- · Several attractive colours
- · Easy to use
- Pre-tempered
- Edible (see next page for regional standards)

### **HOW TO USE COCOA BUTTER?**

- Melt it in a boiler or in the microwave.
- Heat the bottle for 10 seconds.
- 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······







LUSTRE

PEARL FAT DISPERSIBLE

### -----CHARACTERISTICS



KOSHER



NUT FREE





**LACTOSE** 







GLUTEN **FREE** 

**VEGAN** 

100 % EDIBLE



# COLOURED COCOA BUTTER ROXYERICH -colorants-



YANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
BG-001	WHITE ZIRCON	X	X		X	X	
BG-002	YELLOW CHRYSOBERYL	X	X		Х	X	
BG-003	ORANGE AMBER-CITRINE	Χ	X		Х	X	
BG-004	ORANGE GARNET	Χ	X		Х	X	
BG-005	RED-ORANGE CARNELIAN	Χ	X		Х	X	
BG-006	RED RUBY	Χ	X		Х	X	
BG-007	RED GARNET	Χ	X		Х	X	
BG-008	PURPLE AMETHYST	Χ	X				
BG-009	VIOLET RHODOLITE	Χ	X		Х	X	
BG-010	BLUE SAPPHIRE	Χ	X		Х	X	
BG-011	BLUE TOPAZ	Х	X		Х	Х	
BG-012	BLUE LAPIS	Χ	X		Х	X	
BG-013	AQUAMARINE	Χ	X		Х	X	
BG-014	TURQUOISE	Χ	X		Х	X	
BG-015	GREEN SPHENE	Χ	X		Х	X	
BG-016	GREEN PERIDOT	Χ	X		Х	X	
BG-017	GREEN CRYSTAL	Χ	X		Х	X	
BG-018	GREEN EMERALD	Χ	X		Х	X	
BG-019	PINK SPINEL	Χ	X		İ		
BG-020	PINK QUARTZ	Х	X		Х	X	
BG-022	BROWN AXINITE	Χ	X		Х	X	
BG-023	BLACK MALANITE	Χ	X		Х	X	
BG-024	GOLD	Χ	X		Х	X	
BG-025	ANTIQUE GOLD	Χ	X		Х	X	
BG-026	SILVER	Х	X		Х	Х	
BG-027	PLATINUM	Х	X		Х	Х	
BG-028	RAINBOW MOONSTONE	Х	X		Х	Х	
BG-029	BRONZE	Х	X		Х	Х	
BG-030	COPPER	Х	X		Х	Х	
BG-031	FUCHSIA TOURMALINE	Х	X				
BG-032	AMBER	Х	X		Х	Х	
BG-033	GREEN GOLD LUSTRE	Х	X		Х	Х	
BG-034	PALE EGGPLANT LUSTRE	Х	X				
BG-035	CARAMEL SATIN	Х	X		Х	Х	
BG-036	TURQUOISE APATITE	Х	X		Х	Х	

# COLOURED COCOA BUTTER GEMSTONE COLLECTION



ROXYANDRICH.COM

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
BG-037	IMPERIAL TOPAZ	X		X	Х	X	X
BG-038	AMBER HONEY	Х		Χ	Х	Х	X
BG-039	GOLD NUGGET	Х		Χ	Х	X	Х
BG-040	SPICED BRONZE	Х		Χ	Х	X	Х
BG-041	SUN STONE	Х		Х	Х	Х	X
BG-042	ROSY RED TOURMALINE	X		Χ	X	Х	X
BG-043	RED SAPPHIRE	X		Х	X	Х	Х
BG-044	RED PURPLE RUBY	Χ		Χ	Х	X	X
BG-045	RED CRYSTAL	Χ		Χ	X	X	X
BG-046	RED JASPER	Χ		Χ	X	X	X
BG-047	RED WINE TOPAZ	Х		Χ	Х	X	Х
BG-048	PURPLE GARNET	Χ		Χ	X	X	Х
BG-049	PURPLE FLUORITE	Χ		Χ	X	X	X
BG-050	DEEP VIOLET AMETHYST	Х		Χ	Х	X	Х
BG-051	BRONZITE	Χ		Χ	X	X	Х
BG-052	SMOKED QUARTZ	Х		Χ	Х	X	Х
BG-053	GOLDEN OBSIDIAN	Х		Χ	Х	Х	Х
BG-054	GREEN MOLDAVITE	Х		Х	Х	Х	Х
BG-055	NEPHRITE	Х		Х	Х	Х	Х
BG-056	COFFEE BROWN AXINITE	Х		Х	Х	Х	Х
BG-057	BLACK JADE	Х		Х	Х	Х	Х
BG-058	ROYAL SILVER	Х		Х	Х	Х	Х
BG-059	PINK TOPAZ			Χ	Х	Х	Х
BG-060	PURPLE SAPPHIRE			Χ	Х	Х	Х
BG-061	GREEN JADE	Х		Χ	X	Х	X
BG-062	GREEN TOURMALINE	Х		Х	Х	Х	Х
BG-063	BLUE OPAL	Χ		Χ	X	X	Х
BG-064	BLUE SPINEL	X		Χ	X	X	X
BG-065	YELLOW JADE	X		X	X	X	Х
BG-066	YELLOW JASPER	X		X	X	X	Χ
BG-067	MANDARIN GARNET	X		X	X	X	Х
BG-068	ORANGE AGATE	X		X	X	X	Х
BG-069	CHERRY RED OPAL	X		Χ	X	X	Х
BG-070	BURGUNDY RUBY	X		X	X	X	Х
BG-071	VIOLET PURPLE SAPPHIRE			Х	Х	Х	Х

# COLOURED COCOA BUTTER ROXY RICH -colorants-



ROXYANDRICH.COM

CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
	1000	1		0011(1011)			110/112	
BG-072	PURPLE JADE				X	X	X	X
BG-073	PURPLE SPINEL				X	X	X	X
BG-074	PEACH MOONSTONE		X		X	X	X	X
BG-075	SOFT PINK QUARTZ				X	X	X	X
BG-076	PINK MYSTIC TOPAZ				X	X	X	X
BG-077	PINK RHODONITE		X		X	X	X	X
BG-078	GREEN AVENTURINE		X		X	X	X	X
BG-079	LEMON GREEN CALCITE		X		X	X	X	X
<b>BG-080</b>	GREEN AGATE		X		X	X	X	X
BG-081	RAINFOREST TOPAZ		X		X	X	X	X
BG-082	TEAL SAPPHIRE		X		X	X	X	X
BG-083	GREEN AQUAMARINE		X		X	X	X	X
BG-084	BLUE APATITE		X		X	X	X	X
BG-085	BLUE AQUAMARINE		X		X	X	X	X
<b>BG-086</b>	BLUE TOURMALINE		X		X	X	X	X
BG-087	BLUE FLUORITE		X		X	X	X	X
<b>BG-088</b>	NAVY BLUE DIAMOND		X		X	X	X	X
BG-089	WHITE AGATE		X		X	X	X	Χ
BG-090	SOFT SILVER		X		X	X	X	X
BG-091	BEIGE TOPAZ		X		X	X	X	X
BG-092	ANTIQUE COPPER		Χ		X	X	X	X
BG-093	BLACK DIAMOND		X		X	X	X	Χ
BG-094	HONEY GOLD		X		X	X	X	X







### COLOURED COCOA BUTTER

# PEARL GEMSTONE COLLECTION



ROXYANDRICH.COM

# THESE TONES OF COCOA BUTTER INJECT SUBTLE REFLECTIONS OF COLOUR WHILE ADDING A TOUCH OF SPARKLE TO YOUR CREATIONS!

The Pearl Gemstone collection contains shimmering, colourless powder, which lends for a soft reflection of colour. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

### **ADVANTAGES**

- · Pearl finish
- Subtle reflection of colour
- Easy to use
- Pre-tempered
- · Edible (see below 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.

# COCRANTS CACAGOR COOR MITTER Gentations Codection BLUE PEARL BLUE PEARL Se g (2 fl oz) The state of the

#### ·····FORMULA······







LUSTRE

PEARL FAT DISPERSIBLE

#### CHARACTERISTICS .....



**KOSHER** 



**NUT FREE** 



LACTOSE





GLUTEN FREE

VEGAN 100 % EDIBLE

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

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
BP-001	ORANGE PEARL	X	X		X	X	
BP-002	RED PEARL	Х	Х		Х	Х	
BP-003	BLUE PEARL	Х	Х		X	Х	
BP-004	GREEN PEARL	X	X		Х	X	
BP-005	VIOLET PEARL	Х	Х		Х	Х	
BP-006	SILVER PEARL	Х	Х		X	Х	
BP-007	GOLD PEARL	Х	Х		Х	X	

### CHOCOLATE

# CAKE DRIP



ROXYANDRICH.COM

# THESE BRIGHTLY COLOURED CAKE DRIPS WILL HELP YOU MAKE YOUR MOST BEAUTIFUL CREATIONS AT A GLANCE!

Roxy & Rich Chocolate Cake Drip is made without any palm oil or by-products. Ready in 30 seconds and easy to use, they can be used on cakes, as paint on buttercream, and much more. The only limit is your imagination!

#### **ADVANTAGES**

- Free of palm oil or by-products
- Made with maple sugar (CD-001 to CD-012 & CD-016 to CD-025)
- Available in 25 colours
- Ready in 30 seconds
- Easy to use and to apply

### AVAILABLE IN BOTTLES OF 75 g\* /275 g

\*On selected colours only.





#### ..... CHARACTERISTICS











GLUTEN FREE

VEGETARIAN

100 % EDIBLI

### **HOW TO USE:**

- 1. Frost your cake and let it sit in the fridge for 1 hour to allow the Chocolate Cake Drip to harden faster.
- 2. To apply Roxy & Rich's Cake Drip, remove the seal and the lid, and heat for 30 seconds in the microwave for 275 g/315 g bottles and 15 seconds for 75 g bottles.
- 3. Put the lid back on and shake for approximately 1 minute until completely smooth.
- 4. Once the topping is complete, let your creation sit in the fridge at least 1 hour to allow the Chocolate Drip to harden.





ROXYANDRICH.COM

# CAKE DRIP

CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
CD0 001	WHITE	T	V	V		V	V	
CD9-001			X	X	V	X	X	V
CD9-001ST	POLAR BEAR WHITE		X	X	X	X	X	X
CD9-002*	YELLOW		X	X	X	X	X	X
CD9-003*	ORANGE		X	X	X	X	X	X
CD9-004*	RED		Х	X	X	X	X	X
CD9-005	PINK		Х	X				
CD9-006*	PURPLE		Х	X	X	X	X	X
CD9-007*	OCEAN BLUE		X	X	X	X	X	X
CD9-008	NIGHT BLUE		X	X	X	X	X	X
CD9-009*	SPRING GREEN		X	X	X	X	X	Χ
CD9-010	FOREST GREEN		Χ	X	X	X	X	Χ
CD9-011	BLACK		X	X	X	X	X	Χ
CD9-012	PINK				X	X	X	X
CD9-013	WHITE CHOCOLATE		X	X	X	X	X	X
CD9-014	MILK CHOCOLATE		X	X	X	X	X	X
CD9-015	DARK CHOCOLATE		Χ	X	X	X	Х	Х
CD9-016	PASTEL YELLOW		Χ	Х		X	Х	
CD9-016ST	PASTEL YELLOW		Χ	Х	Х	X	Х	Х
CD9-017	PASTEL PEACH		Χ	X		Х	Х	
CD9-017ST	PASTEL PEACH		Χ	X	Х	Х	Х	Х
CD9-018	PASTEL PINK		Χ	X				
CD9-019	PASTEL PURPLE		Χ	X		Х	Х	
CD9-019ST	PASTEL PURPLE		Χ	X	X	Х	Х	Χ
CD9-020	PASTEL BLUE		Χ	X		Х	Х	
CD9-020ST	PASTEL BLUE		Χ	X	X	X	Х	Χ
CD9-021	PASTEL GREEN		Χ	X		X	Х	
CD9-021ST	PASTEL GREEN		Χ	X	X	X	Х	Х
CD9-022	PASTEL PINK					Х	Х	
CD9-022ST	PASTEL PINK				X	Х	Х	Х
CD9-023	BURGUNDY		X	Х	X	Х	Х	Х
CD9-024	BURNT ORANGE		X	X	X	X	Х	X
CD9-025	CORNSILK		X	X	X	X	X	X
CD9-026	TURQUOISE		X	X	X	X	X	X
CD9-027	OCEAN GREEN		X	X	X	X	X	X

### THEMATIC

# CAKE DRIP



ROXYANDRICH.COM

### THESE BRIGHTLY COLOURED CAKE DRIPS WILL HELP YOU MAKE YOUR MOST BEAUTIFUL CREATIONS AT A **GLANCE!**

Roxy & Rich Chocolate Cake Drip is made without any palm oil or by-products. Ready in seconds and easy to use, they can be used on cakes as well as paint on buttercream, cookies, ice cream, and much more. The only limit is your imagination!

#### **ADVANTAGES**

- Free of palm oil or by-products
- Ready in 15-20 seconds (depending on your microwave)
- Easy to use and to apply
- Perfect to brighten up your creations!

### **USAGE:**

- Frost your cake with buttercream and let it sit in the fridge for
- 1 hour to allow the Chocolate Cake Drip to set faster.
- To apply Roxy & Rich's Cake Drip, remove the seal and the lid, and heat for 15-20 seconds in the microwave.
- Put the lid back on and shake until completely smooth.
- Once the topping is complete, let your creation sit in the fridge at least 1 hour to allow the Chocolate Drip to set.

### **AVAILABLE IN BOTTLES OF 75 g (2.60Z)**





#### CHARACTERISTICS











**KOSHER** 

VEGETARIAN



### THEMATIC

# ROXY RICH

# CAKE DRIP KITS

ROXYANDRICH.<u>COM</u>

CODE	NAME	CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
			, ,			, ,	
CD-RBOW	RAINBOW KIT	X	X	X	X	X	X
CD-XMAS	CHRISTMAS KIT	X	X		X	X	
CD-XMAS2	CHRISTMAS KIT - E171 FREE	X	X	X	X	X	X
CD-LOVE	VALENTINE'S DAY KIT	X	X				
CD-LOVE2	VALENTINE'S DAY KIT - E171 FREE	X	X	X	X	X	X
CD-IRISH	LEPRECHAUN KIT	X	X			X	
CD-IRISH2	LEPRECHAUN KIT - E171 FREE	X	X	X	X	X	X
CD-BUNNY	EASTER KIT	X	X	X	X	X	X
CD-BOO	HALLOWEEN KIT	X	X	X	X	X	X
CD-OCEAN	UNDER THE SEA KIT	X	X	X	X	X	X

ACTUAL COLOURS MAY VARY.

### RAINBOW CAKE DRIP KIT | CD-RBOW













CHRISTMAS CAKE DRIP KIT | CD-XMAS / CD-XMAS2



VALENTINE'S DAY CAKE DRIP KIT | CD-LOVE / CD-LOVE2



LEPRECHAUN CAKE DRIP KIT | CD-IRISH / CD-IRISH2



EASTER CAKE DRIP KIT | CD-BUNNY



HALLOWEEN CAKE DRIP KIT | CD-BOO



UNDER THE SEA CAKE DRIP KIT | CD-OCEAN





# HOW TO USE THE CAKE DRIP?



ROXYANDRICH.COM

# MADE WITHOUT PALM OIL, OUR CAKE DRIP IS EASY TO USE AND READY IN 30 SECONDS. AVAILABLE IN 25 GORGEOUS COLOURS, 19 VIBRANT COLOURS AND 6 AMAZING PASTEL.

Offering lots of colour and flavour, drip cakes are high on-trend right now in the baking world. These delicious and impressive cakes, feature skillfully crafted drippings down their sides. The lack of regularity in the dripping is what makes the beauty of the cake drip. It is a beautiful nod to paintings and modern art. Follow these tips and tricks to achieve your masterpiece.

### **6-STEP INSTRUCTIONS**

- 1. Frost your cake, choose a light frosting that is easy to spread and smooth, like buttercream. Once your cake is all coated, let it sit in the refridgerator for 1 hour. It will allow the Cake Drip to harden faster and make it easier to control.
- To apply Roxy & Rich's Cake Drip, remove the lid and the aluminium seal. Heat for 30 seconds in the microwave at high intensity\*. You can also heat the Cake Drip by putting the bottle with its lid on in a hotwater bath until it's melted.
- 3. Put the lid back on and shake until smooth. Approximately 1 minute.
- 4. Open the spout and pour onto the cake in a circular motion. Start from the center and go outward. Gently tap the cake against the surface of your work table to help smooth the Cake Drip.
- 5. Once the top of the cake is completely covered and leveled, decorate the sides by forming drips down the cake. Point the tip toward the edge and press gently on the bottle to let the chocolate drip down the cake. You can also use an icing spatula or a spoon, to smooth the chocolate over the top of the cake and make any excess chocolate drip down the sides.
- 6. Once the cake is to your liking, let your creation sit in the fridge around 1 hour for the chocolate drip to harden and set.

\*Please note: the cooking time may vary from one microwave to another. The product should be stored at an ambient temperature less than 30 degrees celcius.

### **PROFESSIONAL TIPS**

- To create the famous drip effect, the chocolate must not drip down too low. Make sure the chocolate drip is not too liquid. If you have to gently squeeze the bottle to release the drip, that means the consistency is good.
- Clean/rinse the end of the nozzle of the cap with hot water to remove chocolate excess, each time you have finished using it. This will avoid blocking the cap for better use on your next application.
- The leftover Cake Drip can be reheated many times. Simply put the bottle back in the microwave for less time. We suggest letting it completely cool down between usage to avoid obtaining chocolate with grainy texture.







### 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



KOSHER



**NUT FREE** 



LACTOSE



**GLUTEN** 

FREE





**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



ROXYANDRICH.COM

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	X	X	X	X	X
BN-003	NATURAL FUCHSIA RED	Χ	X	X	X	Х	X
BN-004	NATURAL PURPLE	Χ	Х	X	Х	Х	Χ
BN-005	NATURAL BLUE	Х	Х	Х	Х	Х	Х
BN-006	NATURAL MIDNIGHT BLUE	Χ	X	X	X	Х	X
BN-007	NATURAL CHLOROPHYLLIN GREEN			X	X	X	X
BN-008	NATURAL GREEN	Χ	Х	Х	Х	Х	Х
BN-009	NATURAL BROWN	Χ	Х	Χ	Х	Х	Х
BN-010	NATURAL BLACK	Χ	Х	Χ	Х	Х	Х
BN-011	NATURAL POLAR BEAR WHITE	X	X	Х	X	Х	Х



### NATURAL T DISPERSIBLE ROX

**COLOURS** 

- COLORANTS

ROXYANDRICH.COM

### THIS STUNNING FAT DISPERSIBLE DUST GIVES AN **INSTANT AND 100% NATURAL COLOURING.**

The Roxy & Rich 100% Natural Fat Dispersible Dust is made from natural vegetal extracts encapsulated in a rice protein concentrate\*\*. These powders are used to colour oil-based products, such as chocolate, buttercream, candy and pastry coatings. It is perfect to limit colour bleeding when several colours are side by side.

#### **ADVANTAGES**

- 100% Natural made from vegetal sources\*\*
- Matte finish
- Instant colouring
- Unchanged consistency
- No colour bleeding









MATTE FAT DISPERSIBLE

····· CHARACTERISTICS ·····

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

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













**EDIBLE** 



**KOSHER** 

**NUT FREE** 

LACTOSE FREE

GLUTEN FREE

**VEGAN** 

NATURAL

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



# FOOD COLOURS FOR

# ALCOHOLIC BEVERAGES

## SPIRDUST®

**COCKTAIL SHIMMER** 

DUST



COLORANTS -

ROXYANDRICH.COM

### SPIRDUST®! A SHIMMERING POWDER THAT MAKES YOUR FAVOURITE ALCOHOLIC BEVERAGES GLITTER!

Easy to use, SPIRDUST® is a shimmering food colour specially designed for cocktails, beers, wines and other alcoholic beverages. Sprinkle SPIRDUST® a few shots directly into your drink glass and stir or add it to your cocktail and syrup bases. Available in 36 colours and 3 different sizes.

### **ADVANTAGES**

- 100% edible
- Highly effective, 1.5 g can make shimmer approximately 45 drinks
- Does not change the taste of your drink
- · Does not stain your teeth
- Infinite colour combinations
- Ideal for restaurants, bars, special events, weddings, barbecues, having a drink on a terrace or just nights out with friends
- Instant fun!

### AVAILABLE IN JARS OF 1.5 g, 25 g, AND 100 g.

\*Bigger sizes are available on demand.

















KOSHER

NUT FREE

LACTOSE FREE

GLUTEN FREE

VEGAN

100 % EDIBLE

# **SPIRDUST®**

**COCKTAIL SHIMMER** 

DUST



— COLORANTS —

ROXYANDRICH.COM

CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
SPIR-001	ORIGINAL (SILVER PEARL)		X	X		X	X	
SPIR-001ST	SILVER PEARL		Х		Х	Х	Х	Х
SPIR-002	GOLD PEARL		Х	X		Х	Х	
SPIR-003	ORANGE PEARL		Х	Х		Х	Х	
SPIR-004	RED PEARL		Х	Х		Х	Х	
SPIR-005	BLUE PEARL		Х	Х		Х	Х	
SPIR-006	GREEN PEARL		Х	Х		Х	Х	
SPIR-007	VIOLET PEARL		Х	Х		Х	Х	
SPIR-008	YELLOW		Х	Х		Х	Х	
SPIR-008ST	YELLOW		Х		Х	Х	Х	Х
SPIR-009	ORANGE		Х	Х		Х	Х	
SPIR-009ST	ORANGE		Х		Х	Х	Х	Х
SPIR-010	RED		Х	Х		Х	Х	
SPIR-010ST	RED		Х		Х	Х	Х	Х
SPIR-011	PINK		Х	Х				
SPIR-012	GREEN		Х	Х		Х	Х	
SPIR-012ST	GREEN		Х		Х	Х	Х	Х
SPIR-013	BLUE		Х	Х		Х	Х	
SPIR-013ST	BLUE		Х		Х	Х	Х	Х
SPIR-014	BLUE INDIGO		Х	Х		Х	Х	
SPIR-014ST	BLUE INDIGO		Х		X	Х	Х	X
SPIR-015	VIOLET		Х	Х				
SPIR-016	COPPER		Х	Х		Х	Х	
SPIR-017	BLACK		Х	Х		Х	Х	
SPIR-017ST	BLACK		Χ		X	X	X	X
SPIR-018	PINK					X	Х	
SPIR-018ST	PINK				X	X	X	
SPIR-019	VIOLET					Х	Х	
SPIR-019ST	VIOLET				X	X	X	
SPIR-020	GOLD	700	Х		Х	X	Х	Х
SPIR-021	SOFT CARAMEL	200	Х		Х	X	Х	Х
SPIR-022	SOFT COPPER		Х		Х	X	Х	Х
SPIR-023	MAPLE TAFFY	300	Х		Х	X	Х	Х
SPIR-024	PINK SAPPHIRE		Х		Х	Х	Х	Х
SPIR-025	GOLDEN YELLOW	į ė	Х		Х	Х	Х	Х

# SPIRDUST®



DUST



ROXYANDRICH.COM

CODE	NAME		CANADA	USA (FDA)	EU	UK	AU/NZ	UAE
	-				1			
SPIR-026	GOLDEN RED		Χ		X	X	X	X
SPIR-027	GOLDEN BLUE		Х		X	X	X	X
SPIR-028	GOLDEN GREEN		Х		X	X	X	X
<b>SPIR-029</b>	BRIGHT SUNSET		Χ		X	Х	X	X
SPIR-030	RUBY		Х		X	Х	X	X
SPIR-031	PURPLE FUCHSIA		Х		X	X	X	
SPIR-032	PLUM PURPLE		Х		X	Х	X	
SPIR-033	DEEP BLUE		Х		X	Х	X	X
SPIR-034	EMERALD GREEN		Х		X	Х	X	X
SPIR-035	BRONZE		Х		X	Х	Х	X
SPIR-036	BLACK JADE	4.35	Х		X	Х	Х	X



### SHIMMERING BASE WITH SPIRDUST®

There are two easy steps to figure out the amount of **SPIRDUST**<sup>®</sup> to add to your shimmering base.

### **STEP 1:** FIGURE OUT THE % OF SHIMMERING BASE IN YOUR COCKTAILS.

**E.g.:** You want to add **SPIRDUST**<sup>®</sup> to your 26 oz bottle of vodka that will be used as your shimmering base for the following drinks: **Cosmopolitan:** 1.5 oz of vodka - 3 oz total drink (1.5/3 = 50%) **Sex on the Beach:** 1.5 oz vodka - 5 oz total drink (1.5/5 = 30%)

### **STEP 2: USE THE HIGHEST PERCENTAGE**

**E.g.:** In Step 1, the highest percentage is 50%. Use the 50% dosage based on the shimmering base chart. You then add 1/2 tsp of **SPIRDUST**® to the bottle of vodka.

### **HOW TO USE SPIRDUST®**

Start by adding **SPIRDUST**<sup>®</sup> to your shimmering base. The **SPIRDUST**<sup>®</sup> will settle to the bottom after a while, so make sure to shake the shimmering base every time you make a drink.

#### SPIRDUST® - SERVINGS PER JAR:

1.5 g jar = approx. 45 3 oz drinks; 25 g jar = approx. 700 3 oz drinks; 100 g jar = approx. 2 800 3 oz drinks

### SHIMMERING BASE CHART

%	26oz (750 mL)	1000 mL	40oz (1.14 L)
10	3 + 1/4 tsp	4 + 1/2 tsp	5 + 1/4 tsp
15	2 tsp	3 tsp	3 + 1/4 tsp
20	1 + 1/2 tsp	2 tsp	2 + 1/2 tsp
25	1 + 1/4 tsp	1 + 1/2 tsp	2 tsp
30	1 + 1/8 tsp	1 + 1/4 tsp	1 + 1/2 tsp
35	1 tsp	1 + 1/4 tsp	1 + 1/4 tsp
40	1/2 + 1/8 tsp	1+1/8 tsp	1 + 1/4 tsp
45	1/2 tsp	1 tsp	1 + 1/8 tsp
50	1/2 tsp	1 tsp	1 tsp
55-60	1/2 tsp	1/2 + 1/8 tsp	1/2 + 1/8 tsp
65-75	1/4 + 1/8 tsp	1/2 tsp	1/2 tsp
80-100	1/4 tsp	1/4 tsp	1/4 + 1/8 tsp