

COLOURED COCOA BUTTER

NATURAL COLLECTION

ROXY & RICH

— COLORANTS —

ROXYANDRICH.COM

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**
- Matte finish
- Available in several attractive colours
- Easy to use
- Pre-tempered
- Edible*

HOW TO USE COCOA BUTTER?

Cocoa butter colouring is sold as a solid. To use it, you must melt it in a boiler or in the microwave. Whatever is easiest for you! 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.**

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



ACTUAL COLOURS MAY VARY.

* Canada / United States: Use BN-008 Natural Green in confectionery instead of BN-007 Natural Chlorophyllin Green because the latter is limited to certain food uses.
** With the exception of BN-000 Natural White, which is 100% natural coming from a mineral source.



FORMULA



MATTE



FAT DISPERSIBLE

CHARACTERISTICS



NUT FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



100 % EDIBLE



100 % NATURAL