

RED LABEL

AVAILABLE IN:

- 25kg
- 5kg
- 1kg & 100gr
- 10ml tub

RED LABEL (pigment powder):

Red Label food colors is a top favorite among sugar crafters for coloring, dusting, or painting their fondant, batters, icings etc. They're also the top choice for coloring white chocolate, delivering vibrant and consistent results. These versatile colors can be blended effortlessly, allowing you to create any unique shade to bring your vision to life!

Characteristics:

Powder colours; Food Grade; Kosher and Halaal certified; GMO free; Vegan; Gluten Free; Nut Free (Possibility of external contamination); Dairy Free (Possibility of external contamination)

Used to:

Colour:

Ideal for colouring products containing fats and oils or items lacking sufficient moisture to dissolve dyes i.e. CHOCOLATE. Typical uses include chocolate, cake and doughnut batters, dry cake mixes, hard candies and chewing gums, lipsticks, soaps, shampoos, talc, fondant, butter icing, beverages, candyfloss, meringues, royal icing, pastillage, baked goods, gelatine balls and glaze for glazed cakes, confections, eye shadow and a variety of other products.

Paint:

It can also be mixed into Quick Paint, Paint Base, or Vanilla Essence Clear and used as a paint to paint onto fondant, gelatine balls and chocolates.

Dust:

Used to dry brush colour onto gum paste or fondant designs.
Mixing new shades or colours: New colours can be blended with these dusts or mixes i.e. Blue +Yellow = Green

How to:

Colour:

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

Paint:

In a small bowl, mix equal parts RED LABEL PIGMENT and Quick Paint, Paint Base (for painting on chocolate or fondant) or Vanilla Essence Clear. Mix thoroughly before painting and stir often as it continuously settles 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.

Dust:

Dab the paintbrush 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.

WARNING:

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

Some colours such as the Reds, Purples, Black and often Brown develops to a darker shade over time. Give these colours at least two hours to develop after it was mixed into products such as fondant, butter/royal icing etc. Before use. Reds become redder, purples deeper