### COLOURED COCOA BUTTER ARTIST COLLECTION

# ROXY RICH

ROXYANDRICH.COM

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

Products from the Artist collection are coloured using 100% fatdispersible colours. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

#### **ADVANTAGES**

- Matte finish
- Available in several attractive colours
- Easy to use
- Pre-tempered
- Edible (see reverse next page for standards)

#### 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.



MATTE FAT DISPERSIBLE

#### CHARACTERISTICS







NUT FREE LACTOSE FREE GLUTEN FREE

LUTEN FREE VEGAN

.....

100 % EDIBLE



## COLOURED COCOA BUTTER ARTIST COLLECTION

Meet FDA and Health Canada food safety standards.



