



Getting Started with **FOOD COLOR GEL**

Enhance your creations using the Satin Ice Food Color Gel and Satin Ice Candy Color Gel. With our super concentrated formulas, use less product to achieve more vibrant hues. Our precise dropper makes it possible to measure and create a full spectrum of color.



THE BASICS

WHAT COLORS ARE AVAILABLE?

Food Color Gel: Pink, Red, Deep Red, Coral, Orange, Golden Yellow, Yellow, Bright Green, Olive Green, Green, Turquoise, Blue, Navy, Plum, Purple, Peach, Gold, Brown, Black, and White

Candy Color Gel: Red, Yellow, Green, Blue, and Black

DO THEY CONTAIN FDA APPROVED COLOR?

Yes, Satin Ice Food Color Gels are made in the USA and manufactured with FDA approved food color that is safe to eat.

WILL THE FOOD COLOR CHANGE THE FLAVOR OF WHATEVER IT'S ADDED TO?

No, Satin Ice Food Color Gel is flavorless and will not compromise the taste of your final product.

HOW MANY DROPS ARE IN ONE BOTTLE OF FOOD COLOR GEL?

There is an average of 170 drops per bottle depending on viscosity of the color (there is a range), the temperature, and how much pressure is applied.

STORAGE:

Store in a cool, dry place away from direct sunlight.

NUTRITION:

Gluten Free, Nut Free, Dairy Free, Vegetarian, Kosher

HANDLING

WHAT CAN YOU USE SATIN ICE FOOD COLORS WITH?

Satin Ice Food Color Gels can be used in any water-based products such as fondant, icings, cake batters, and more! For best results, mix food color with liquid ingredients before combining with any solid components in a recipe. Satin Ice Candy Colors are formulated to work with any oil-based product such as a chocolate, modeling chocolate and more!

ARE THE COLORS VIBRANT?

Yes, each color is packed with strong pigment allowing you to achieve vibrant hues. You can achieve lighter shades by adding less food color. When coloring buttercream, it tends to darken overtime, try mixing ahead of time to allow the color to develop. Tip: If a very small amount of color is needed, dip a toothpick into the food color and then apply.

CAN YOU CONTROL THE AMOUNT OF FOOD COLOR DROPS THAT YOU ADD?

Yes, it is packaged in an easy to squeeze bottle that has a precise dropper, making it possible to measure the drops you add.

HOW DO I USE FOOD COLOR GEL WITH FONDANT?

Knead fondant to soften and add desired amount of Satin Ice Food Color Gel and continue kneading until fully combined. To achieve full color saturation, use up to one ounce of food coloring gel per cup of fondant.

HOW DO I USE FOOD COLOR GEL WITH BUTTERCREAM?

Lightly fold desired Food Color Gel into buttercream with a soft spatula until fully combined. Food color will darken over time, so consider mixing a day ahead of time to allow time for the color to reach it's deepest hue. To achieve darker buttercream colors, consider starting with a chocolate base.

HOW DO I USE FOOD COLOR GEL WITH ROYAL ICING?

Add desired amount of Food Color Gel to royal icing. Slowly mix the color into the icing so you don't incorporate air bubbles. To prevent royal icing from bleeding, always apply icing at room temperature.

FOR MORE INFORMATION VISIT
www.satinice.com