COLOR INTENSITY CATALOGUE Create low, medium and high shades!



INSTRUCTIONS:

This guide indicates the number of drops to color your frosting.

Frosting	Quantity
Italian Meringue	1 cup - 64g
Buttercream	1 cup - 200g
Royal Icing	1 cup - 300g
Whipped Cream	1 cup - 74g



To apply drops faster and of the same size, when exerting the pressure, we recommend sticking the tip of the bottle to the frosting. Remember that more color is required when using a mix combination color than using the direct color.

EQUIVALENCES:

1 ENCO Color Gel = 0.125g

10 of 40g yields approx. 320 drops



SHADES OF YELLOW







Lemon Yellow*



*9 BASIC FOOD COLORING GEL SET

Neon Yellow



Canary Yellow



Egg Yellow



Golden Yellow







Neon Orange



Orange*



*9 BASIC FOOD COLORING GEL SET

Sweet Peach By VanilleCouture



Coral







Peach



Bright Pink*



CAN ADD FLAVOR; DO NOT EXCEED ITS USE *9 BASIC FOOD COLORING GEL SET

Neon Pink



Bubblegum Pink By VanilleCouture









Watermelon Red By VanilleCouture



Super Red*



HIGHER CONCENTRATION *9 BASIC FOOD COLORING GEL SET





Neon Purple



Lavender By VanilleCouture



Violet



Purple*



CAN ADD FLAVOR; DO NOT EXCEED ITS USE *9 BASIC FOOD COLORING GEL SET





Bright Blue*



*9 BASIC FOOD COLORING GEL SET

Caribbean Blue



Neon Blue



Blueberry By VanilleCouture



Royal Blue







Neon Green



Lemon Green



Emerald



Leaf Green*



*9 BASIC FOOD COLORING GEL SET

Avocado Heart By VanilleCouture



Minty Marshmallow By VanilleCouture



Turquoise







Creamy lvory By VanilleCouture



Gingerbread Man

By VanilleCouture



Chocolate



Dark Brown*



*9 BASIC FOOD COLORING GEL SET





Super Black*



HIGHER CONCENTRATION *9 BASIC FOOD COLORING GEL SET

