

RED LABEL

AVAILABLE IN:

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

BARCO RED LABEL (pigment powder):

Barco's 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 BARCO 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 BARCO 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

RED LABEL 10ML TUB

AVAILABLE IN:

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



EDIBLE HALAAL & KOSHER FOOD COLOURING

RED LABEL 10ML TUB

AVAILABLE IN:

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

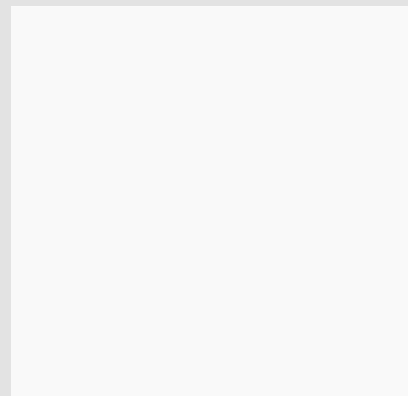
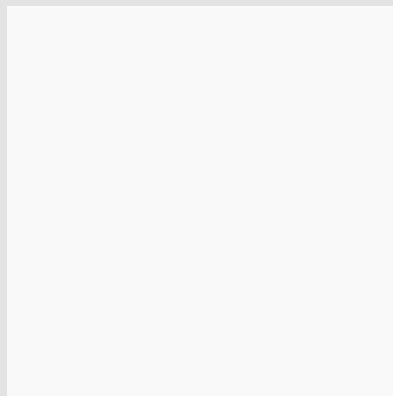
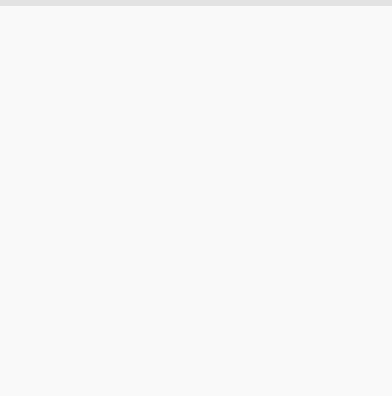
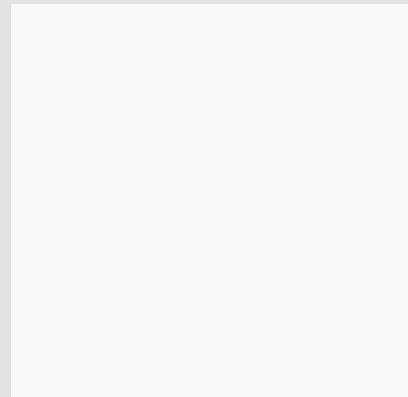
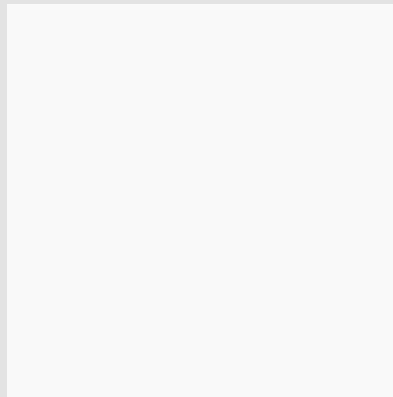
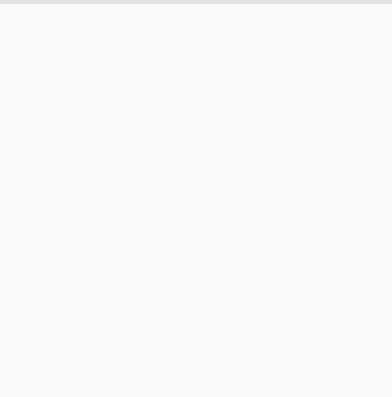
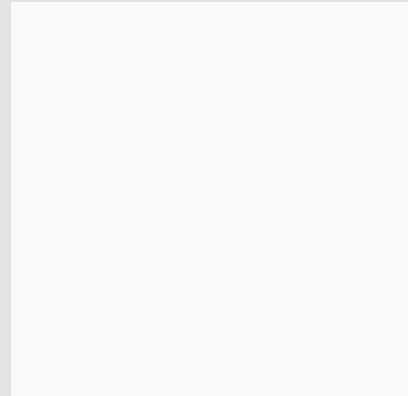
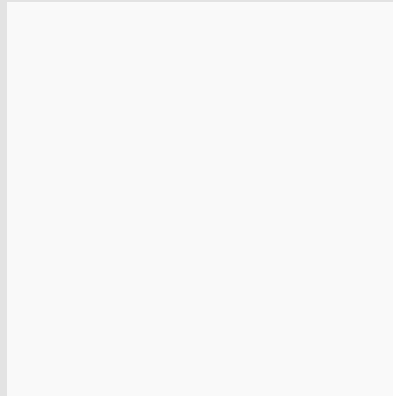
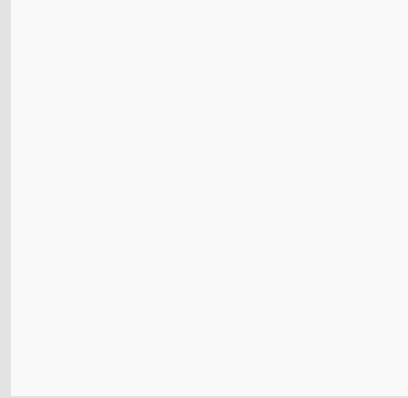


EDIBLE HALAAL & KOSHER FOOD COLOURING

RED LABEL 10ML TUB

AVAILABLE IN:

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



EDIBLE HALAAL & KOSHER FOOD COLOURING

LILAC LABEL

AVAILABLE IN:

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

BARCO LILAC LABEL (Satin sheen dust)

Barco's Lilac Label is the ultimate Satin Sheen dusting and painting powder, designed to add a stunning dynamic finish, extra dimension, and a beautiful shine to your sugar craft creations. Perfect for giving your work that extra touch of elegance and brilliance!

Characteristics:

Powder colours with a satin sheen
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:

Paint:

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

Dust:

Used to dry brush colour onto gum paste or fondant designs. The result will be a PEARL like finish.

How to:

Paint:

In a small bowl, mix equal parts LILAC LABEL PIGMENT and Quick Paint, Paint Base (for painting on chocolate or fondant) or BARCO 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.

WARNING:

It is advised that these powders must not be dusted onto an acidic surface, as it will denature some of the colours. I.E. Purple will 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 these Reds become redder, purples deeper

EDIBLE HALAAL & KOSHER FOOD DUST

LILAC LABEL 10ML TUB

AVAILABLE IN:

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



EDIBLE HALAAL & KOSHER FOOD DUST

LILAC LABEL 10ML TUB

AVAILABLE IN:

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



EDIBLE HALAAL & KOSHER FOOD DUST

LILAC LABEL 10ML TUB

AVAILABLE IN:

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



EDIBLE HALAAL & KOSHER FOOD DUST

WHITE LABEL

AVAILABLE IN:

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

BARCO WHITE LABEL (Sparkly Satin sheen dust)

Barco's WHITE Label is the ultimate SPARKLY Satin Sheen dusting and painting powder, perfect for adding a dazzling dynamic finish, extra dimension, and brilliant shine to your sugar craft creations. It's the ideal touch for making your work truly stand out!

Characteristics:

Powder colours with a satin sheen
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:

Paint:

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

Dust:

Used to dry brush colour onto gum paste or fondant designs. The result will be a PEARL like finish.

How to:

Paint:

In a small bowl, mix equal parts LILAC LABEL PIGMENT and Quick Paint, Paint Base (for painting on chocolate or fondant) or BARCO 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.

WARNING:

It is advised that these powders must not be dusted onto an acidic surface, as it will denature some of the colours. I.E. Purple will 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 these Reds become redder, purples deeper

EDIBLE HALAAL & KOSHER FOOD DUST

WHITE LABEL 10ML TUB

AVAILABLE IN:

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



EDIBLE HALAAL & KOSHER FOOD DUST

WHITE LABEL 10ML TUB

AVAILABLE IN:

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



EDIBLE HALAAL & KOSHER FOOD DUST

WHITE LABEL 10ML TUB

AVAILABLE IN:

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



EDIBLE HALAAL & KOSHER FOOD DUST

BLUE LABEL

AVAILABLE IN:

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

BARCO BLUE LABEL (water-soluble concentrated dye powder):

Barco's Blue Label food color dye is a trusted choice for coloring a variety of food products and liquids. This highly concentrated, water-soluble dye and food coloring powder delivers intensely vibrant and brilliant colors, perfect for creating stunning results every time!

Characteristics:

Water soluble powder colours

Food Grade

Kosher and Halaal certified.

Concentrated colour: a very little of this powder goes a long way! It is super potent!

GMO free

Vegan

Gluten Free

Nut Free (Possibility of external contamination)

Dairy Free (Possibility of external contamination)

Please also note that the powder in the tub does not represent the colour it becomes when it is mixed with water! For instance "Blue" is a brownish colour in the tub.

Used for:

These powders can be used to add colour to fondant, macaroons, butter icing, cocoa butter, gelatine balls, glaze cake glaze, beverages (Bompies, cold drinks, Ice-Lollies), candy floss, meringues, royal icing, pastillage, dry mixes (yes, this is what they use in the pre-mix packs), baked goods, confections, dairy products, ice cream, pet foods, even paint streaks of colour into your hair and a variety of other products.

It can also be mixed into Quick Paint or pure lemon extract and used as a paint to paint onto fondant.

How to:

We advise that you mix the powder into a small amount of water or Barco Quick Paint to form a paste, and then to use the paste to colour your product with till the desired shade is achieved. The water will dissolve the powder granules and will prevent flecks of undissolved colour appearing in your fondant, meringues, royal icing etc. as would happen when it is mixed directly into your product as a powder.

Painting:

In a small bowl, mix equal parts BLUE LABEL DYE and Quick Paint or pure lemon extract. Dissolve the powder completely before painting. Since these mixes can evaporate quickly, mix small amounts of paint at a time and use immediately. If you need to paint more than one layer for even coverage allow each coat to dry completely before starting a new one.

WARNING:

Blue label dyes have side effects that Red Label pigment powders lack. Consuming large amounts of Blue Label Dyes can colour the hands, tongue and even stool!

**EDIBLE HALAAL & KOSHER CONCENTRATED,
WATER SOLUBLE FOOD COLOUR**

BLUE LABEL 10ML TUB

AVAILABLE IN:

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



**EDIBLE HALAAL & KOSHER CONCENTRATED,
WATER SOLUBLE FOOD COLOUR**

GREY LABEL

AVAILABLE IN:

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

BARCO GREY LABEL (Metallic dusting sheen)

Barco's Grey Label is a premium high-sheen dust that creates a sleek, shiny finish when dusted or painted onto a surface. This craft metallic dusting sheen is perfect for adding a touch of elegance to cake decorations, offering a striking high-sheen metallic effect.

Characteristics:

Powder colour

For use on removable cake parts

Non-toxic

Used to:

Paint:

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

Dust:

Used to dry brush colour onto gum paste or fondant designs. The result will be a colour changing PEARL like finish.

How to:

Paint:

In a small bowl, mix equal parts GREY LABEL PIGMENT and Quick Paint, Paint Base (for painting on chocolate or fondant) or BARCO 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.

NON-TOXIC DUST

GREY LABEL 10ML TUB

AVAILABLE IN:

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



NON-TOXIC DUST

PURPLE LABEL 10ML TUB

AVAILABLE IN:

- 1kg & 100gr
- 10ml tub



Purple Label, is a radiant ultra-fine flake product available in lively colours. For detail work, that packs lots of sparkle. A non-toxic, acid free glitter to use on removable cake parts

PURPLE LABEL 10ML TUB

AVAILABLE IN:

- 1kg & 100gr
- 10ml tub

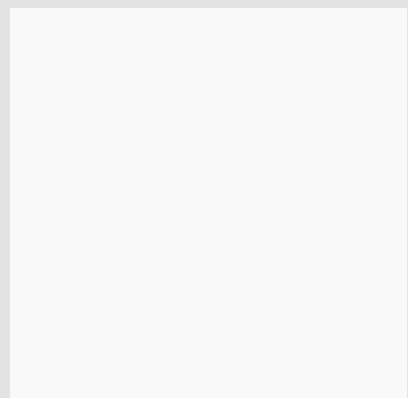
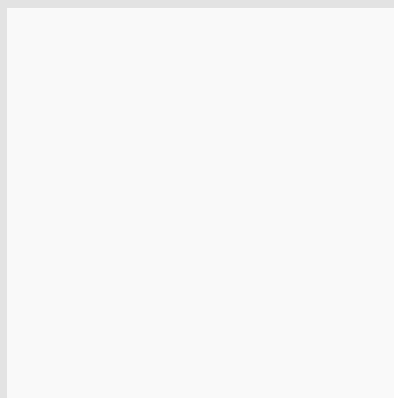
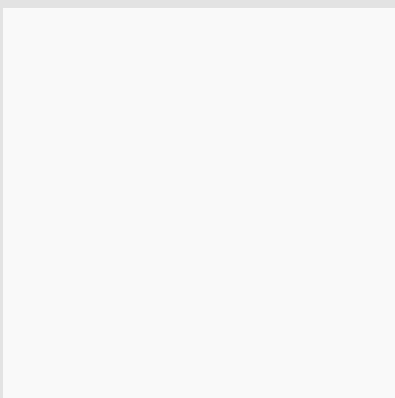
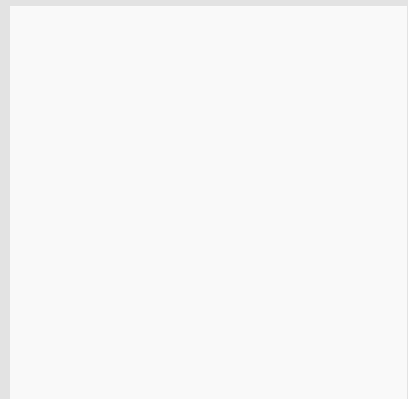
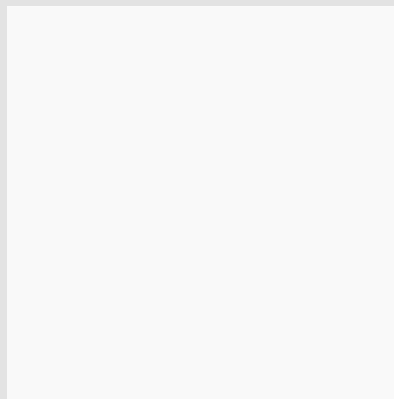
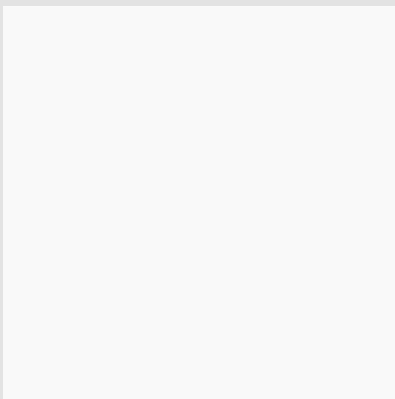
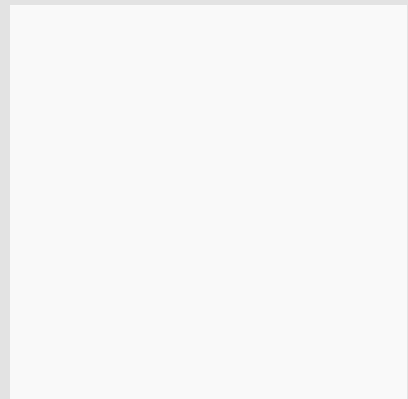
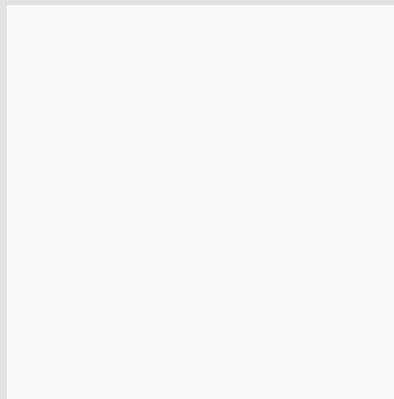
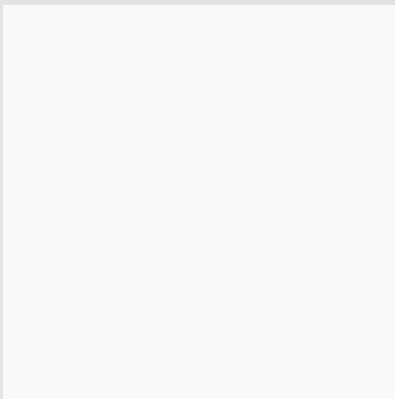
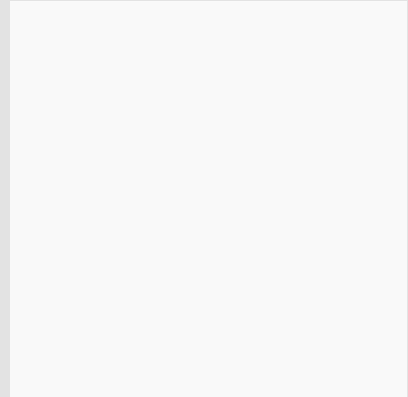


Purple Label, is a radiant ultra-fine flake product available in lively colours. For detail work, that packs lots of sparkle. A non-toxic, acid free glitter to use on removable cake parts

PURPLE LABEL 10ML TUB

AVAILABLE IN:

- 1kg & 100gr
- 10ml tub

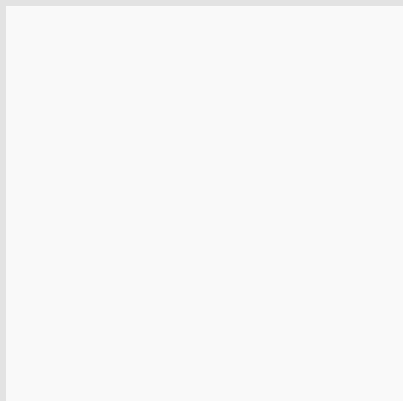
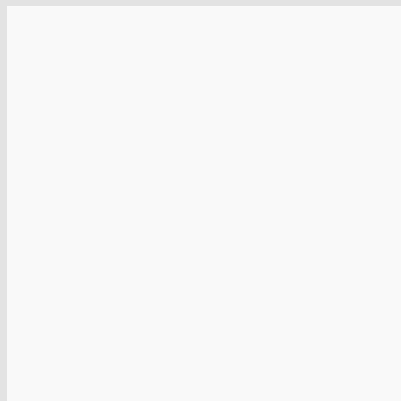
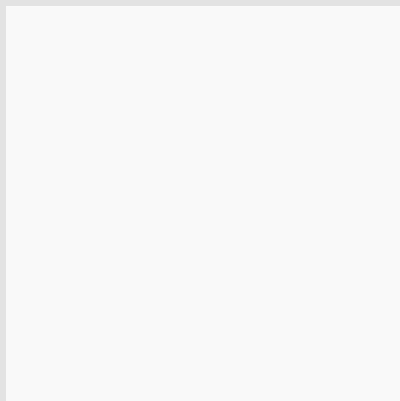
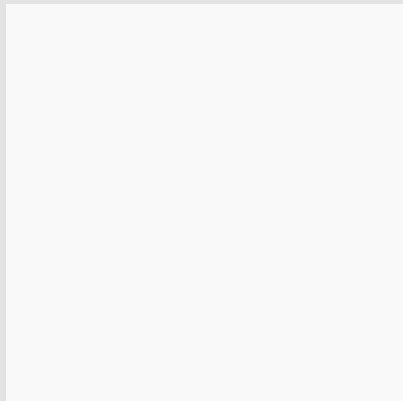
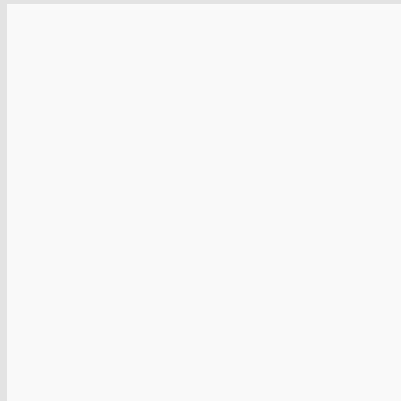
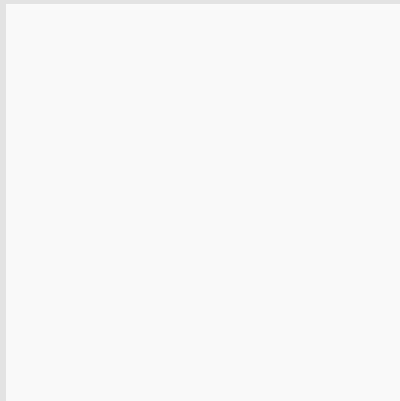
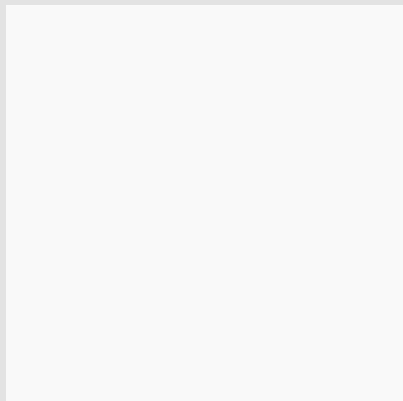
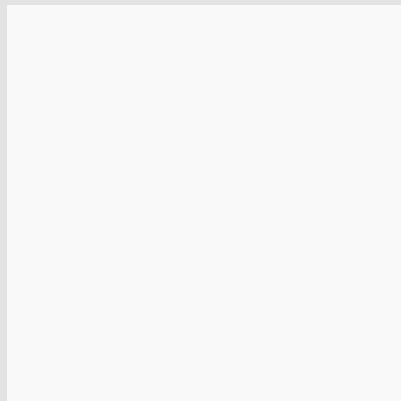
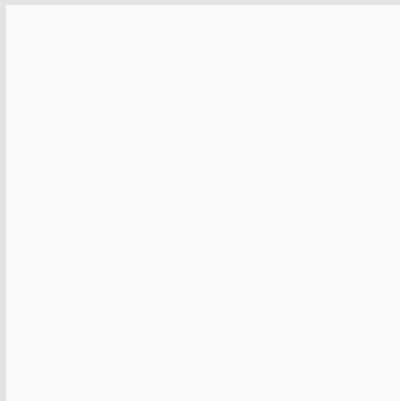


Purple Label, is a radiant ultra-fine flake product available in lively colours. For detail work, that packs lots of sparkle. A non-toxic, acid free glitter to use on removable cake parts

YELLOW LABEL 10ML TUB

AVAILABLE IN:

- 1kg & 100gr
- 50gr Tub
- 10ml tub



Yellow Label, is a radiant ultra-fine flake product available in lively colours. For detail work, that packs lots of sparkle. A non-toxic, acid free glitter to use on removable cake parts