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## PRODUCT SPECIFICATION

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**Chocolate Colour - Light Blue**

### **Manufacturer Information**

**Sugarflair Colours Ltd**

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Email: [info@sugarflair.com](mailto:info@sugarflair.com)

## 1. Product Identification

Product Name	Sugarflair Chocolate Colour – Light Blue
Product Code	C306
Barcode	0634158974526
Product Category	Fat-based food colouring for chocolate and confectionery
Country of Origin	United Kingdom

## 2. Product Description

Sugarflair Chocolate Colour – Light Blue is a fat-soluble colouring preparation based on cocoa butter, designed for colouring chocolate, compound coatings and fat-based confectionery products. The product melts easily and disperses evenly within chocolate systems.

## 3. Composition

Ingredient	Function
Organic Cocoa Butter	Carrier / fat base
E133 (Brilliant Blue FCF)	Colour

All colours comply with Commission Regulation (EU) No. 231/2012 for food additives.

## 4. Recommended Usage

Dosage: 6 g per 1 kg chocolate or cake decoration.

## 5. Nutritional Information (Typical Values per 100 g)

Energy	3771 kJ / 901 kcal
Protein	0.01 g
Carbohydrates	0 g
of which sugars	0 g
Fat	99.9 g
Saturated fat	63.1 g
Monounsaturated fat	30.1 g
Polyunsaturated fat	6.7 g
Fibre	0 g
Salt	0.003 g

## 6. Allergen Statement

This product does not contain any of the allergens listed in Annex II of Regulation (EU) No. 1169/2011.

## 7. Dietary Suitability

Vegetarian	Suitable
Vegan	Suitable
Halal	Suitable
Kosher	Certified

## 8. Usage Instructions

Melting Procedure:

- Remove lid from container.
- Heat in a microwave at 800W in 10-second intervals.
- Stir between heating intervals until product begins to melt.
- Repeat until fully liquefied.

Important: Do not heat above 40°C. Product may become hot during heating. Ensure rim is clean before closing container.

Application: Once melted, mix into chocolate to achieve the desired colour or paint into chocolate moulds for decorative effects.

## 9. Cocoa Butter Bloom Information

White or circular markings may occasionally appear inside the container. This is not mould but a natural process known as cocoa butter bloom (fat bloom). Re-melting the product will remove the bloom and restore normal appearance.

## 10. Storage Conditions

Store in sealed containers in a cool, dry place away from heat and direct sunlight.

## 11. Shelf Life

Minimum 4 years under correct storage conditions. Refer to packaging for best before date.

## 12. Regulatory Compliance

This product complies with relevant European food legislation including Regulation (EC) No. 178/2002 (General Food Law), Regulation (EU) No. 1169/2011 (Food Information to Consumers) and Commission Regulation (EU) No. 231/2012 (Specifications for food additives).

### **13. Food Safety**

This product is manufactured in accordance with Good Manufacturing Practice (GMP) and applicable food safety regulations.

### **14. Approval**

Date: 21/04/2026

Signed:

Andrew D. Tinsley  
Director  
Sugarflair Colours Ltd