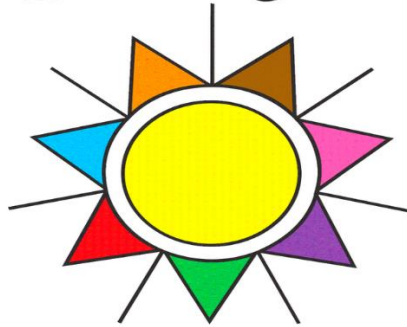


Sugarflair



Colours®

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CHOCOLATE COLOURING SPECIFICATION

PRODUCT: SUGARFLAIR CHOCOLATE COLOUR GRAPE VIOLET

SUGARFLAIR PRODUCT CODE: C311

PRODUCT BARCODE: 0634158974519

This material is manufactured from the following:

Organic cocoa butter.

Colour: E120 (Carmine), E133 (Brilliant blue fcf).

Dosage: 4G per 1kg cake decoration.

This product is not suitable for vegans, vegetarians, halal and kosher.

This material conforms to the specification for food additives in commission regulation No 231/2012

It is confirmed that the product listed above does not contain any of the allergens listed in Directive 1169/2011

Nutritional Information

Mandatory Information	Typical Values per 100g
Energy kJ	3.771
Energy kCal	901
Protein g	0.01
Carbohydrates g	0
Of which sugars g	0
Fat g	99.9
Of which saturates g	63.1
Mono-unsaturated	30.1
Poly-unsaturated	6.7
Fibre g	0
Salt	0.003

Usage Instructions:

Melting/usage

- Remove lid
- Place in microwave on full power (800W) for 10 second intervals until product has starts to melt, stir well and repeat if necessary, until liquid.
- Caution product may become hot during the heating process. Do not heat higher than 40°C
- Any residue on rim to be wiped clean.
- Add to chocolate to achieve your desired colour, or use for painting into a chocolate mould.

Please be aware that the appearance of these colourings inside the pot can cause alarm, due to the "mould like", white markings and circular marks on the cocoa chocolate.

We can assure you that these marks are not mould and they are a natural process of separation known as cocoa butter bloom or "fat bloom."

This "bloom" is caused during the manufacturing process when the colouring is cooled or tempered causing uneven crystals to form. For mould to grow it requires water and chocolate is classified as anhydrous (does not contain water). If you re-melt the chocolate colouring the marks will disappear and it will work and taste as expected.

Country of origin: United Kingdom

STORAGE CONDITIONS: Store in sealed containers in a dry place.

SHELF LIFE: Minimum 4 years under correct storage conditions. See product for best before date.