

Food colour – Airbrush

Article number: 394612

Liquid – precise dosing
Colour: lilac / violet
filling quantity: 14 ml

To spray sugarpaste, marzipan, short-crust pastries, meringue and icing.

Description

For spraying fondant, marzipan, shortbread biscuits, baizer and icing. With our airbrush compressor and these colours, you can create wonderful artworks on the surface of your cakes.

Lots of different colours and a range of accessories for your airbrush-decorations will be waiting for you!

Our airbrush food colours can contain azo dyes.

In display package for hanging up. With instructions.
The item is excluded from the exchange.



Manual

Dosage: Do not use more than 4ml per kilo of cake decoration.

Areas of use (base): To spray roll fondant, marzipan, short-crust pastries, meringue and icing

The colours have an especially good adhesive quality due to alcohol-based manufacturing. For intensive colour results, apply several thin coats of colour and let the individual coats dry in between. The colours can be mixed together very well.

Tip: For smoother colour results, the colours can be additionally diluted with alcohol.

SAFETY NOTE: Follow instructions for use and information for allergy sufferers!

Ingredients

Water; alcohol; Colours: azorubine (E122)*, brilliant blue FCF (E133)

*This colorant can have a negative effect on activity and attention in children.

Store in a dark, cool and dry place.

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