

## Edible sprinkle decoration - Diamond Dust cocoa

Article number: 309920

Powder - finely dosed  
Colour: gold / brown  
filling quantity: 90 g  
glimmer

Powder preparation with cocoa  
AZO free

### Description

Decorate your special treats in grand style! The soft, glimmering effects of Diamond Dust are a highlight for self-baked treats of all kind and add some glitter to your everyday-life.

The powdered decoration mix makes a glamorous finish for your cookies, cupcakes and other pastries and tastes slightly bitter, like finest chocolate. Diamond Dust is suitable for the dry surfaces of sugar paste or cookies, but also fatty surfaces made of whipped- or buttercream get a nice shimmer. The dosage is easy thanks to the integrated dispenser in the lid.

Diamond Dust cocoa is a powdered decoration mix made of cocoa.

The glitter effect results from pearlescents pigments made of natural, mineral mica (glimmer).

This substance grants Diamond Dust the fine, radiant light reflection and guarantees effectful decorations.

With AZO-free colorants. Depending on the batch, colours may vary slightly.



### Nutrition Facts

Nutritional value per	100 g
physiological energy value	1459 kJ / 352.5 kcal
fat	19.5 g
hereof saturated fatty acids	11.9 g
carbohydrates	10.6 g
hereof sugar	0.84 g
protein	18.4 g
salt	0 g

### Ingredients

Cocoa; Colours: iron oxides (E172), titanium dioxide (E171); Carrier: potassium aluminium silicate (E555); Acid regulator: potassium carbonate (E501i)

May contain traces of gluten and soy.  
AZO-free!

