

PEARLICOAT[®] S

Pearlescent Coating System

DESCRIPTION

PEARLICOAT[®] S, pearlescent coating system, is a complete coating system that can be used to create a unique pearlescent appearance when coated onto the surface of food products.

This easy to use solvent-based system is available in 6 sparkling colors: gold, red, green, purple, silver, and blue.

PEARLICOAT S is a versatile system that can be used as a surface decoration on panned confections for a speckled or marbled effect, or spray applied for a more overall effect. PEARLICOAT S can give your products the point of difference your market demands.

SPECIAL EFFECTS

Marbled/Speckled Effects for Panning

Applications:

PEARLICOAT S can be used directly out of the bottle and dripped onto panned confections to achieve a marbled/speckled effect.

To obtain the best effects, starting pieces should be previously polished confection pieces, which flow well in the pan. Smooth, sealed surfaces such as those polished with confectioners' glaze result in the highest pearlized effect.

A darker background color tends to show a bolder, more dramatic effect from the PEARLICOAT S while a lighter background will have more subtle effects.

PEARLICOAT S Application Procedure

1. Place previously polished product into a clean, ribbed pan.
2. Drip desired amount of PEARLICOAT S slowly onto moving pieces.
3. Allow PEARLICOAT S to distribute.
4. Turn pan off and remove finished product.

As with any solvent-based system, this application should be done in a well-ventilated area and product should be allowed to sit overnight before packaging.

Overall Effect with PEARLICOAT S:

PEARLICOAT S can be spray applied for a more overall effect. Polished confections, tempered chocolate surfaces, subcoated baked goods, and other smooth surfaces yield the optimal pearlescent effect.

Again, as with the marbled/speckled effect, the color of the food surface also has an effect on the resulting appearance. PEARLICOAT S applied on multicolored food substrates can also produce very interesting effects.

PEARLICOAT S Application Procedure:

1. Dilute 1 part PEARLICOAT S with 2 parts alcohol solvent (approved for food use).
2. Apply onto surface of food product with a fine spray. This application can be done on a transfer belt or in a coating drum/pan.
3. Allow product to dry before packaging.

REGULATORY STATUS

The colorant found in PEARLICOAT S is currently approved for foods in the U.S. and Canada and is Kosher certified.

Due to the confidential nature of PEARLICOAT products, a confidentiality/disclosure agreement is requested prior to providing samples or more detailed content disclosure.

Please contact Colorcon's Food and Confectionery Technical department to discuss your application.

For more information, contact your Colorcon representative or call:

North America
+1-215-699-7733

Europe/Middle East/Africa
+44-(0)-1322-293000

Asia Pacific
+65-6438-0318

Latin America
+54-11-4552-1565

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