

# PEARLICOAT<sup>®</sup> A

*Pearlescent Coating System*

## **DESCRIPTION**

PEARLICOAT<sup>®</sup> A, pearlescent coating system, is a complete aqueous coating system that can be used to create a unique pearlescent appearance when added to the surface of food products.

PEARLICOAT A is a dry powder that is intended to be reconstituted with water, or can be used alone, and is available in 6 pearly colors: gold, red, green, purple, silver, and blue.

## **THE APPLICATION OF PEARLICOAT A:**

To obtain the optimum pearlescent effect, it is best if the food substrate has a smooth surface. This can be achieved on many foods by applying a clear edible subcoat to the food prior to the PEARLICOAT A.

A darker background color tends to show a bolder, more dramatic effect from the PEARLICOAT A, while a lighter background will have more subtle effects. PEARLICOAT A applied onto multicolored food substrates can also produce very interesting effects.

## **Solution Preparation:**

A low shear mixer, such as a jiffy or hand mixer, is all that is needed to blend the PEARLICOAT A into solution. Create a slight vortex in the middle of the water. Slowly add PEARLICOAT A to the mixing water. Allow the product to hydrate for approximately 25-30 minutes before using. Now the solution is ready for application. Agitation of the PEARLICOAT A solution is recommended to keep a uniform pigment distribution. A solution consisting of 15-20% solids is recommended for most applications.

After the PEARLICOAT A solution is hydrated, apply this solution onto the food surface with a fine spray. This application can be done on a transfer belt or in a coating drum/pan. For many food substrates, drying air will be required. Allow to fully dry before packaging food.

## **SUGGESTED FOOD EXAMPLES:**

- Moulded or Enrobed Chocolates\*
- Pretzels\*
- Cookies
- Crackers
- Other Baked Goods
- Licorice\*
- Panned Confections and Gums

\*Surfaces may not require subcoat or polish before PEARLICOAT A application.

Usage levels/weight gains are dependent on food surface and density. Typical weight gains are from 0.1 to 0.5%.

## **REGULATORY STATUS:**

The colorant found in PEARLICOAT A 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.

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