

Confectionery Ink

Custom Edible Monogramming Ink



Colorcon[®]
Food & Confectionery

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Confectionery Ink is a fully formulated liquid dispersion product for printing directly onto a wide variety of food and confections, including hard panned confections, baked goods, chocolate, chewing gum and lollipops.

Confectionery Ink formulations can be customized based upon color, printing equipment, and the product to which the ink will be applied. The FDA-approved ingredients in our Confectionery Inks include a film base (modified food-grade shellac, cellulose), diluents, and colorants. In addition to solvent-based systems, Colorcon can supply water-based inks to help our customers meet increasingly stringent environmental regulations.

Formulated for direct food printing, these edible inks are used to identify and/or personalize products. Available in a variety of colors in water and solvent based systems.

Ingredients

Confectionery Inks may contain the following: food grade shellac, solvents, colorants and stabilizers. Colorants can include FD&C dyes, aluminum lakes and/or pigments of non-artificial origin. The exact formulation developed is based on parameters including dry time, viscosity, color, equipment and product substrate.

Solvent Adjustments

It may be necessary to compensate for solvent loss during operation by adding a small amount of thinner to the ink. The recommended thinner would be a solvent already in the formula.

Equipment

Many types of printing equipment are currently available on the market. Colorcon has developed confectionery inks for pad printing, silk screening, and offset rotogravure printing. Formulations can also be developed for specialized equipment.

The following chart gives examples of applications:

Product	Pad Print	Silkscreen	Rotogravure
Hard panned confections	✓	✓	✓
Gum	✓	✓	✓
Baked goods	✓	✓	
Chocolate	✓	✓	✓
Compressed candy	✓	-	✓
Lollipops	✓	✓	-

Adding Value to Your Product

- Printing can help differentiate your product in the market and increase brand appeal
- Ink formulation colors can be tailored to maximize contrast between the substrate, enhancing product appearance
- Printing is an effective technique to protect brand identity from competitive products
- Water-based ink formulations help manufacturers meet local and regional VOC (volatile organic compounds) requirements and promote easier equipment cleaning, thereby saving time and resources

Colorcon's Food & Confectionery Technical Department is ready to assist with customized colors to achieve your desired finished product appearance.

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