

Pearlcoat[®]

Pearlescent Coating System



Colorcon[®]
Food & Confectionery

Mica-based pearlescent pigments add shimmer to give your product a unique appeal. Our Pearlcoat® and pearlescent color blends products can be custom blended with other pigments to suit your coloring needs.

Pearlescents used on a darker background color tends to show a bolder, more metallic dramatic effect, while on a lighter background will have more subtle iridescent effects. Five eye-catching tints are available: gold, silver, red, blue, and purple.

Pearlcoat is available as a complete solvent-based coating system, or as a dry blend to apply via an aqueous system if a solvent-free application is preferred. Both create a unique pearlescent appearance when coated onto the surface of food products.

Pearlcoat® S

Pearlcoat S (PCS) is a ready-to-use versatile system that can be used directly out of the bottle as a surface decoration on panned confections. To obtain a more marbled or speckled effect, drip the Pearlcoat S onto the tumbling panned pieces. For a more evenly distributed overall effect, spray the solution. Pearlcoat S can give your products the point of difference your market demands.

To obtain the best effects, starting pieces should be smooth and previously polished, which flow well in the pan. Pearlcoat S is similarly formulated and intended to be used like a standard Confectioners' Glaze, but with the added pearlized effect.

Pearlcoat® A

Pearlcoat A (PCA) is a complete aqueous coating system that can be used to create a unique pearlescent appearance when added to the surface of food products.

Pearlcoat A is a dry powder that is intended to be reconstituted with water before applying or can be used alone in dry form.

Suggested Food Applications

- Moulded or Enrobed Chocolates – dust sparingly with dry powder (moulds or surface), or spray PCS on surface once set.
- Panned Confections – spray or ladle PCS on smooth, polished pieces.
- Hard Candies, Jellies, and Gummies – add pearlescent powder blend straight to your (translucent) candy mass.
- Icings, Cookies, Baked Goods – apply dusting powder lightly over surface.

Usage

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

Please contact Colorcon's Food & Confectionery Technical Department to discuss your application.

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