

Quickcolor®

Dust Free Color System



Colorcon®
Food & Confectionery

Quickcolor® is a non-dusting powder color delivery system engineered for precision, timeliness, cleanliness, and reliability in place of liquid coloring during hard candy manufacturing. Designed to simplify operations, Quickcolor blends smoothly into the candy mass, eliminating batch-to-batch variations, saving valuable production time, and ensuring consistent color performance without the hassle of premixing or shaking.

Complete Versatility and Functionality

- Add Quickcolor at multiple points in your process, whether at the cooker, transfer cart, or mixing table.
- Non-dusting system means quick cleanup and minimal risk of cross-contamination.
- Available in high dye and low dye formulations to meet your specific application needs.
- Through different color sources, a variety of bright (via dyes) and muted (via lakes) colors are achievable depending upon the desired appearance of your final product.

Applications

- Hard Candy
- Lollipops
- Lozenges
- Specialty Confections

Clean and Efficient

As a dye dispersion, Quickcolor is the most consistent and efficient way to get color into a candy mass without the hassle and complications of using dry powders or liquids. Due to the feasibility of operators being able to quickly measure and apply this product, Quickcolor reduces preparation steps, operational errors, and streamlines your production.

It is scooped directly into the candy mass, allowing for more control over how much color is added, making absorption quick and easy.

With Quickcolor, there is no lost powder in the air or liquid splashing, totaling in less liquid/volume being used when coloring your product.

Reliable Color Consistency

Quickcolor formulation ensures batch-to-batch reproducibility, brand integrity, and superior color intensity. Engineered for control and consistency, Quickcolor removes any guess work and will achieve the desired color every time with no adjustments needed. This uniform color distribution will allow your product to meet any quality standards.

Contact Colorcon's Food and Confectionery Technical Services Department to request a sample or to discuss your specific application.

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