

Confectionery Ink

Product
Information

Custom Edible Monogramming Inks

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. In addition to solvent-based systems, Colorcon can supply water-based inks to help our customers meet increasingly stringent environmental regulations.

INGREDIENTS

Confectionery Inks may contain the following: food grade shellac, solvents, colorants, and stabilizers.

Colorants can include FD&C dyes, aluminum lakes, and/or naturally derived pigments. The exact formulation developed is based on parameters such as dry time, viscosity, color, equipment, and product substrate.

Our regulatory expertise ensures that all Confectionery Ink products are designed to meet the regulatory requirements of your target market.

SOLVENT ADJUSTMENTS

It may be necessary to compensate for evaporated solvent 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	✓	✓	—

ADVANTAGES

- **Uniformity** – Each Confectionery Ink formulation manufactured by Colorcon undergoes testing to meet established color and physical property specifications, ensuring batch-to-batch reproducibility
- **Versatility** – Ink formulas available for pad printing, silk screening, and offset rotogravure

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

Contact Colorcon's Food and Confectionery Technical Services department to discuss your specific application and Confectionery Ink needs.

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