

Pearlescent Color Blends

Product
Information

Pearlescent Powder Blends

Pearlescent powder blends are fully formulated to add shimmer to your products. The mica-based pearlescent pigments give your product a unique point-of-difference. Six eye-catching colors are available: gold, silver, red, blue, green, and purple.

SUGGESTED APPLICATIONS

- **Molded Chocolates** (external) – dust the mold with pearlescent blend; deposit and demold chocolate as usual
- **Hard Candies, Jellies, & Gummies** (internal, if translucent) – add pearlescent blend directly to the candy mass
- **Icings** (external) – sprinkle pearlescent powder like a fine dust on the icing surface

Pearlcoat S

Pearlcoat S is a solvent-based coating system that can be used to create a unique pearlescent appearance when coated onto the surface of food products; it can be ladled during panning for a speckled or marbled effect, or spray applied for a smooth overall coating effect. This easy to use system is available in 6 sparkling colors: gold, red, green, purple, silver, and blue. A darker background color tends to show a bolder, more dramatic metallic effect, while a lighter background will have more of a pearl effect.

SUGGESTED APPLICATIONS

- **Marbled/Speckled Effects** – Can be used directly out of the bottle and dripped or ladled onto panned confections. To obtain the best effects, starting pieces should be previously polished which flow well in the pan.
- **Smooth Overall Coating Effect** – Can be spray applied on a variety of applications (e.g. panning or on a transfer belt/tray). Polished confections, tempered chocolate surfaces, sub-coated baked goods, and other smooth surfaces yield the optimal pearlescent effect.

Pearlcoat A

Pearlcoat A is an aqueous coating system that can be used to create a unique pearlescent appearance when added to the surface of food products. It's formulated as a dry powder that is intended to be reconstituted with water, or can be used alone, and is available in 6 colors: gold, red, green, purple, silver, and blue.

SOLUTION PREPARATION

Using a low shear mixer, such as a jiffy or hand mixer, 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. Continual agitation of the Pearlicoat A solution is recommended to prevent settling. A solution consisting of 15-20% solids is recommended for most applications. After the Pearlicoat A solution is hydrated, apply 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.

SUGGESTED APPLICATIONS

- Molded 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%.

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

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06_2018_V1