

Food Art

CATALOGO 2024

CATALOG 2024



®

MADE IN ITALY

Il Percorso

Volcke Aerosol Connection vanta oltre 50 anni di esperienza nello sviluppo e nella produzione di aerosol, fornendo un servizio completo ai clienti.

Continuiamo a concentrarci sullo sviluppo di nuovi prodotti e su una strategia orientata al mercato, volta a raggiungere obiettivi importanti e target specifici in tutte le divisioni aziendali del Gruppo.

Come azienda a conduzione familiare, crediamo di poter fare la differenza attraverso le persone. Il nostro slogan è: **“Le brave persone sono il segno di una buona azienda”** e i nostri valori chiave sono: trasparenza, solving, insieme, rispetto.

La **divisione food**, parte di Volcke Aerosol Italy srl e focalizzata principalmente sulla produzione e fornitura con private label, oltre alle divisioni cosmetica, farmaceutica e di dispositivi medici, ha sempre richiesto un focus specifico, per il potenziale del business e per le caratteristiche di nicchia. Soprattutto perché i prodotti sono 100% **Made in Italy**.

Nell'industria alimentare, lo sviluppo continuo di tecnologie dirompenti, la digitalizzazione e la ricerca di nuove esperienze stanno già influenzando gli attori chiave e i loro modelli di business. La domanda dei consumatori è cambiata. L'autenticità dei prodotti e il **Made in Italy** stanno diventando sempre più rilevanti anche nei nuovi lifestyle, soprattutto in pasticceria e bakery, con grande attenzione alla creatività e all'ispirazione artistica. La nostra visione è cambiata e così il nostro progetto. Si è evoluta seguendo le tendenze del mercato e la divisione alimentare è diventata il primo passo per raggiungere questa evoluzione. Fare branding è il nostro obiettivo in questo momento. Abbiamo una visione chiara che identifica il concetto di branding per il futuro.

The Path

The Volcke Aerosol Connection has over 50 years of experience in developing and manufacturing sprays and aerosols, providing comprehensive services to brand owners and private label customers.

We remain dedicated to new product development and a market-driven strategy, aiming to achieve significant goals and specific targets across all business divisions of the Group.

As a family company, we firmly believe that our people can make a difference. Our slogan, “Good People are the Mark of a Good Company”, reflects our core values:

transparency, problem-solving, togetherness, and respect.

The food division, operating within Volcke Aerosol Italy Srl, is primarily dedicated to private label manufacturing. Set apart from our cosmetic, pharma, and medical device divisions, it consistently demands special attention owing to its substantial business potential and distinctive niche characteristics, particularly as our products proudly bear the “100% Made in Italy” label.

In the food industry, the increasing prevalence of disruptive technologies, digitalisation, and the pursuit of new experiences is already

influencing key players and their business models. Consumer demands have shifted, with authenticity and Made in Italy becoming increasingly relevant in new lifestyles, particularly in pastry and bakery, where creativity and artistic inspiration receive significant attention.

Our vision has evolved in line with market trends, leading to a new focus on the food division as the first step in this evolution. Branding is our current objective, with a clear vision that defines the concept of our brands for the future.



MADE IN ITALY

Food Art

Crediamo nella tradizione, nel duro lavoro e nelle brave persone. Crediamo che questi 3 elementi siano fortemente collegati ad una naturale evoluzione del mercato e del mondo stesso.

Il marchio **VIA DELLE ARTI** è il nostro nuovo progetto food a partire dal 2024.

In Via delle Arti è dove tutto è nato, è qui che tutto continua. È un percorso, una strada ascendente che conduce davvero alla conquista e allo sviluppo continuo grazie alla ricerca, all'approccio artistico, creativo, all'innovazione e alla visione lungimirante dei suoi creatori, divulgatori di conoscenza. Grazie alla formazione e all'informazione, questo percorso sta diventando sempre di più una realtà tangibile.

Consapevolezza, differenziazione rilevante, valore, accessibilità e connessione emotiva guidano i clienti dall'essere consapevoli di un marchio a preferirlo, a essere fedeli al marchio, a insistere sul marchio, senza accettare sostituti. Il posizionamento del marchio che stiamo costruendo va in questa direzione e i progetti di costante miglioramento della qualità per le categorie di prodotto esistenti, a partire dagli spray, nostro core business, e lo sviluppo di nuovi apriranno le “porte” a nuovi mercati europei ma soprattutto statunitensi, al Giappone e ai Paesi Arabi con formule specifiche, mantenendo la versatilità e le stesse prestazioni.

Il progetto di internazionalizzazione ci aiuterà ad espandere le vendite in tutto il mondo e ad acquisire nuovi mercati, essendo supportato da una forte strategia di marketing e comunicazione.

VIA DELLE ARTI richiede impegno e un nuovo inizio. Continua...

We believe in tradition, hard work, and good people. We are convinced that these three elements are closely linked to the natural evolution of the market and the world itself.

VIA DELLE ARTI brand is our new food project starting from 2024.

On Via delle Arti is where everything was born, this is where everything continues.

It's a path, an ascending road that truly leads towards conquest and continuous development thanks to research, the artistic, creative approach, innovation and the far-sighted vision of its creators, disseminators of knowledge.

Thanks to training and information, this path is increasingly becoming a tangible reality. Awareness, relevant

differentiation, value, accessibility and emotional connection – drive customers from being aware of a brand to preferring the brand, to being loyal to the brand, to insisting on the brand – accepting no substitutes. The brand positioning that we are building goes in this direction and the constant quality improvement projects for the existing product categories, starting from the sprays, our core business, and the development of new ones will open the “doors” to new European but mostly US, Japan and Arabic markets with specific formulas, maintaining the versatility and the performances. The internationalization project will help us expand the sales worldwide and gain new markets., being supported by a strong marketing & communication strategy.

VIA DELLE ARTI requires commitment and a new beginning. To be continued...





MADE IN ITALY



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CHROMO



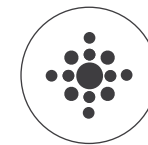
LINEA COLORANTI COLOURINGS RANGE



CHROMO

Si evolve un sogno, una promessa, un obiettivo. Ci siamo dedicati a migliorare i prodotti, ad aumentare le performances e a dare forma ad un concetto di desiderio artistico, creativo, ricco di colori e di nuances. Diamo forma all'arte stessa.

A dream, a promise, a goal evolves. We have dedicated ourselves to improving the products, increasing performances and giving shape to a concept of artistic, creative desire, rich in colours and nuances. We give shape to art itself.



MATTY SPRAY



CHROMO

Spray effetto opaco, ideale per la colorazione di **superficie** come: pasta di zucchero, pastigliaggio, pasta di mandorle, cialda, cioccolato. È necessario agitare molto bene prima di utilizzare il prodotto. La sua versatilità permette di ottenere un risultato coprente ed uniforme, mantenendo la tonalità di colore indicata.

Nuova formula, performance più alte, colori brillanti.

Matt effect spray, ideal for coloring surfaces such as: sugar paste, gum paste, almond paste, wafer, chocolate. It is necessary to shake very well before using the product. Its versatility allows you to obtain a covering and uniform result, maintaining the indicated color tone.

New formula, higher performances, bright colors.



ROSA MARSHMALLOW
MARSHMALLOW PINK

Code: FP044755
Size: 250 ml
Inner: 12
EAN: 8011400013240





VERDE MENTA
MINT GREEN

Code: FP044756
Size: 250 ml
Inner: 12
EAN: 8011400013257





LILLA BLUSH
BLUSH LILAC

Code: FP044757
Size: 250 ml
Inner: 12
EAN: 8011400013264





PESCA PASTELLO
PASTEL PEACH

Code: FP044758
Size: 250 ml
Inner: 12
EAN: 8011400013271





ROSSO SCURO
DARK RED

Code: FP044744
Size: 250 ml
Inner: 12
EAN: 8011400013875





VERDE CLASSICO
CLASSIC GREEN

Code: FP044745
Size: 250 ml
Inner: 12
EAN: 8011400013882





VERDE SMERALDO
EMERALD GREEN

Code: FP044746
Size: 250 ml
Inner: 12
EAN: 8011400013196





VERDE LIME
LIME GREEN

Code: FP044749
Size: 250 ml
Inner: 12
EAN: 8011400014834





BLU PASTELLO
PASTEL BLUE

Code: FP044759
Size: 250 ml
Inner: 12
EAN: 8011400013288





GIALLO LIMONE
LEMON YELLOW

Code: FP044760
Size: 250 ml
Inner: 12
EAN: 8011400013295





GIALLO LUCE
ILLUMINATING YELLOW

Code: FP044738
Size: 250 ml
Inner: 12
EAN: 8011400013813





AZZURRO BRILLANTE
BRILLIANT LIGHT BLUE

Code: FP044739
Size: 250 ml
Inner: 12
EAN: 8011400013820





VIOLA RHAPSODY
RHAPSODY PURPLE

Code: FP044750
Size: 250 ml
Inner: 12
EAN: 8011400013172





VIOLA UVA
SPARKLING GRAPE PURPLE

Code: FP044751
Size: 250 ml
Inner: 12
EAN: 8011400013202





BLU NOTTE
DEEP BLUE

Code: FP044734
Size: 250 ml
Inner: 12
EAN: 8011400013776





BLU CLASSICO
CLASSIC BLUE

Code: FP044735
Size: 250 ml
Inner: 12
EAN: 8011400013189





TURCHESE
TURQUOISE

Code: FP044752
Size: 250 ml
Inner: 12
EAN: 8011400013219





GRIGIO CEMENTO
CONCRETE GREY

Code: FP044753
Size: 250 ml
Inner: 12
EAN: 8011400013226





ROSA BLUSH
BLUSH PINK

Code: FP044742
Size: 250 ml
Inner: 12
EAN: 8011400013851





GIALLO ELETTRICO
ELECTRIC YELLOW

Code: FP044741
Size: 250 ml
Inner: 12
EAN: 8011400013844





VERDE LAGO PROFONDO
DEEP LAKE GREEN

Code: FP044754
Size: 250 ml
Inner: 12
EAN: 8011400013233





MARRONE
DOWNTOWN BROWN

Code: FP044736
Size: 250 ml
Inner: 12
EAN: 8011400013790





NERO ASSOLUTO
ABSOLUT BLACK

Code: FP044737
Size: 250 ml
Inner: 12
EAN: 8011400013806





ARANCIO VIVACE
EXUBERANCE ORANGE

Code: FP044740
Size: 250 ml
Inner: 12
EAN: 8011400013837





ROSSO SANGUE
BLOODY RED

Code: FP044743
Size: 250 ml
Inner: 12
EAN: 8011400013868

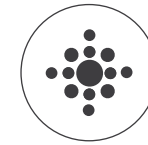




Disponibili su richiesta anche versioni alcol free.
Available on request alcohol free versions.

MATTY SPRAY											
SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO	
COLORI / COLORS											
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓





PEARLY SPRAY



CHROMO

Spray effetto perlato, ideale per la colorazione di **superficie** come: pasta di zucchero, pastigliaggio, pasta di mandorle, cialda, cioccolato, biscotti. È necessario agitare molto bene prima di utilizzare il prodotto. La sua versatilità permette di ottenere un risultato coprente ed uniforme, mantenendo la tonalità di colore indicata.

Nuova formula, performance più alte, colori brillanti.

Pearly effect spray, ideal for coloring surfaces such as: sugar paste, gum paste, almond paste, wafer, chocolate, biscuits. It is necessary to shake very well before using the product. Its versatility allows you to obtain a covering and uniform result, maintaining the indicated color shade.

New formula, higher performances, bright colors.





**SUPER ORO
SUPER GOLD**

Code: FP044763
Size: 250 ml
Inner: 12
EAN: 8011400013578



**ORO
GOLD**

Code: FP044764
Size: 250 ml
Inner: 12
EAN: 8011400013585



**ARGENTO
SILVER PEARL**

Code: FP044765
Size: 250 ml
Inner: 12
EAN: 8011400013592



**SUPER ARGENTO
SUPER SILVER**

Code: FP044766
Size: 250 ml
Inner: 12
EAN: 8011400013608



**BLU MAGNETICO
MAGNETIC BLUE**

Code: FP044780
Size: 250 ml
Inner: 12
EAN: 8011400013721



**BLU NEON NAVY
NAVY NEON BLUE**

Code: FP044781
Size: 250 ml
Inner: 12
EAN: 8011400013141



**VERDE LIME
LIME GREEN**

Code: FP044783
Size: 250 ml
Inner: 12
EAN: 8011400013158



**VERDE OTTANIO
TEAL GREEN**

Code: FP044784
Size: 250 ml
Inner: 12
EAN: 8011400013165



**BRONZO
BRONZE**

Code: FP044767
Size: 250 ml
Inner: 12
EAN: 8011400013615



**RAME
COPPER**

Code: FP044768
Size: 250 ml
Inner: 12
EAN: 8011400013622



**ROSA GOLD
ROSE GOLD**

Code: FP044769
Size: 250 ml
Inner: 12
EAN: 8011400013639



**ROSSO INTENSO
INTENSE RED**

Code: FP044770
Size: 250 ml
Inner: 12
EAN: 8011400013646



**ROSA
ROSE PINK**

Code: FP044771
Size: 250 ml
Inner: 12
EAN: 8011400013653



**AZZURRO HEAVEN
HEAVEN LIGHT BLUE**

Code: FP044772
Size: 250 ml
Inner: 12
EAN: 8011400013660



**NERO PROFONDO
DEEP BLACK**

Code: FP044773
Size: 250 ml
Inner: 12
EAN: 8011400013677



**VIOLA UVA
GRAPE PURPLE**

Code: FP044774
Size: 250 ml
Inner: 12
EAN: 8011400013684



**ROSSO FRAGOLA
STRAWBERRY RED**

Code: FP044775
Size: 250 ml
Inner: 12
EAN: 8011400013691



**VERDE SMERALDO
EMERALD GREEN**

Code: FP044776
Size: 250 ml
Inner: 12
EAN: 8011400013707



**VERDE PROFONDO
DEEP GREEN**

Code: FP044777
Size: 250 ml
Inner: 12
EAN: 8011400013714



**ARANCIO "AUTUNNO DORATO"
ORANGE "GILDED AUTUMN"**

Code: FP044778
Size: 250 ml
Inner: 12
EAN: 8011400013745



ALCOHOL FREE



**ALCOHOL FREE
ORO
GOLD**

Code: FP044786
Size: 250 ml
Inner: 12
EAN: 8011400014247



**ALCOHOL FREE
ARGENTO
SILVER PEARL**

Code: FP044789
Size: 250 ml
Inner: 12
EAN: 8011400014254



**ALCOHOL FREE
BRONZO
BRONZE**

Code: FP044790
Size: 250 ml
Inner: 12
EAN: 8011400014261



**ALCOHOL FREE
ROSSO INTENSO
INTENSE RED**

Code: FP044791
Size: 250 ml
Inner: 12
EAN: 8011400014278



**ALCOHOL FREE
ROSA
ROSE PINK**

Code: FP044792
Size: 250 ml
Inner: 12
EAN: 8011400014285



**ALCOHOL FREE
AZZURRO HEAVEN
HEAVEN LIGHT BLUE**

Code: FP044793
Size: 250 ml
Inner: 12
EAN: 8011400014292



**ALCOHOL FREE
ORO ROSA
ROSE GOLD**

Code: FP044794
Size: 250 ml
Inner: 12
EAN: 8011400014308



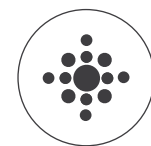
**ALCOHOL FREE
VIOLA UVA
GRAPE PURPLE**

Code: FP044795
Size: 250 ml
Inner: 12
EAN: 8011400014650



PEARLY SPRAY

SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
COLORI / COLORS										
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓



VELLY SPRAY



CHROMO

Spray effetto velluto, ideale per la colorazione di **superficie molto fredde oppure surgelate**: semifreddi, mousses, gelato. È necessario mantenere a temperatura ambiente il **Velly** e agitare molto bene prima di spruzzare. Il risultato finale è coprente, con un effetto leggermente granuloso.

Velvet effect spray, ideal for coloring very cold or frozen surfaces: semifreddos, mousses, ice cream. It is necessary to keep the Velly at room temperature and then shake very well before spraying. The final result is opaque, with a slightly grainy effect.





**ARANCIO
ORANGE**

Code: FP044689
Size: 250 ml
Inner: 12
EAN: 8011400014025



**GIALLO
YELLOW**

Code: FP044691
Size: 250 ml
Inner: 12
EAN: 8011400014049



**GIALLO AF
YELLOW AF**

Code: FP044693
Size: 250 ml
Inner: 12
EAN: 8011400014056



**ROSSO
RED**

Code: FP044695
Size: 250 ml
Inner: 12
EAN: 8011400014063



**VERDE SMERALDO
EMERAL GREEN**

Code: FP044697
Size: 250 ml
Inner: 12
EAN: 8011400014070



**VERDE PISTACCHIO
PISTACHO GREEN**

Code: FP044699
Size: 250 ml
Inner: 12
EAN: 8011400014087



**SMERALDO
EMERALD**

Code: FP044701
Size: 250 ml
Inner: 12
EAN: 8011400014094



**VIOLA
PURPLE**

Code: FP044703
Size: 250 ml
Inner: 12
EAN: 8011400014100



**GRIGIO
GREY**

Code: FP044705
Size: 250 ml
Inner: 12
EAN: 8011400014117



**BRUNO
BROWN**

Code: FP044707
Size: 250 ml
Inner: 12
EAN: 8011400014124



**NERO
BLACK**

Code: FP044709
Size: 250 ml
Inner: 12
EAN: 8011400014131



**AZZURRO
LIGHT BLUE**

Code: FP044711
Size: 250 ml
Inner: 12
EAN: 8011400014148



**CARAMELLO
CAMEL**

Code: FP044713
Size: 250 ml
Inner: 12
EAN: 8011400014155



**FUCSIA
FUCHSIA**

Code: FP044715
Size: 250 ml
Inner: 12
EAN: 8011400014162



**ROSA PESCA
PEACH PINK**

Code: FP044717
Size: 250 ml
Inner: 12
EAN: 8011400014667



**ROSA PASTELLO
PASTEL PINK**

Code: FP044719
Size: 250 ml
Inner: 12
EAN: 8011400014032



NATURAL COLORS

Per la colorazione di questo prodotto sono state utilizzate delle polveri micronizzate che sono estratti di frutta e verdura come indicato nella lista sotto.

To color this product, were used micronized powders which are fruit and vegetable extracts as indicated in the list below.

Patate dolci, ravanello, ciliegia e mela (Rosa).
Ravanello, ribes nero e mela (Rosso).
Cartamo e limone (Giallo).
Spirulina e cartamo (Verde).
Spirulina e mela (Blu).

*Sweet potato, radish, cherru and apple (Pink).
Radish, blackcurrant and apple (Red).
Safflower and lemon (Yellow).
Spirulina, safflower (Green).
Spirulina and apple (Blue).*



**NATURAL COLORS
MARRONE (CON CACAO IN POLVERE)
BROWN (WITH COCOA POWDER)**

Code: FP044721
Size: 250 ml
Inner: 12
EAN: 8011400014179



**NATURAL COLORS
BIANCO NEUTRO
NEUTRAL WHITE**

Code: FP044723
Size: 250 ml
Inner: 12
EAN: 8011400014186



**NATURAL COLORS
ROSSO
RED**

Code: FP044725
Size: 250 ml
Inner: 12
EAN: 8011400014209



**NATURAL COLORS
GIALLO
YELLOW**

Code: FP044727
Size: 250 ml
Inner: 12
EAN: 8011400014216



**NATURAL COLORS
LILLA
LILAC**

Code: FP044729
Size: 250 ml
Inner: 12
EAN: 8011400014223



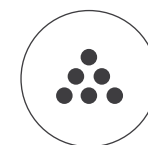
**NATURAL COLORS
ROSA
PINK**

Code: FP044731
Size: 250 ml
Inner: 12
EAN: 8011400014230



VELLY SPRAY

SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO	GELATO ICECREAM
COLORI / COLORS											
Tutti i colori / All colors	✗	✗	✗	✗	✗	✗	✗	✗	✓	✓	✓



**COLORANTE ALIMENTARE
IDROSOLUBILE IN POLVERE**
**WATER SOLUBLE FOOD
COLORING POWDER**



CHROMO

Colorante in polvere idrosolubile, utilizzato per colorare le **miscele magre** a base di: acqua e zucchero, sciroppo di glucosio, isomalto.

Come indicazione precisa suggeriamo di colorare: pane e prodotti da forno come: brioches, croissants, etc, pan di spagna, meringhe, gelato, glasse e creme vegetali.

Formula alta concentrazione.

Water soluble coloring powder, used to color lean mixtures based on: water and sugar, glucose syrup, isomalt.

As a precise indication we suggest coloring: bread and baked products such as brioches, croissants, etc, sponge cake, meringues, ice cream, icings and vegetable creams.

High color content formula.





GIALLO
YELLOW

Code: MG044796
Size: 25 g
Inner: 12
EAN: 8011400014353



GIALLO UOVO
EGG YELLOW

Code: MG044797
Size: 25 g
Inner: 12
EAN: 8011400014360



ROSSO
RED

Code: MG044798
Size: 25 g
Inner: 12
EAN: 8011400014377



VERDE PISTACCHIO
PISTACHO GREEN

Code: MG044808
Size: 25 g
Inner: 12
EAN: 8011400012526



VERDE MELA
APPLE GREEN

Code: MG044809
Size: 25 g
Inner: 12
EAN: 8011400012533



VERDE MENTA
MINT GREEN

Code: MG044810
Size: 25 g
Inner: 12
EAN: 8011400012540



BORGOGNA
BORDEAUX

Code: MG044799
Size: 25 g
Inner: 12
EAN: 8011400012472



BRUNO CACAO
COCOA BROWN

Code: MG044800
Size: 25 g
Inner: 12
EAN: 8011400014384



CIOCC. FONDENTE
DARK CHOCOLATE

Code: MG044801
Size: 25 g
Inner: 12
EAN: 8011400012489



VERDE FOGLIA
LEAF GREEN

Code: MG044811
Size: 25 g
Inner: 12
EAN: 8011400012557



NERO PROFONDO
DEEP BLACK

Code: MG044812
Size: 25 g
Inner: 12
EAN: 8011400014421



ROSA
PINK

Code: MG044813
Size: 25 g
Inner: 12
EAN: 8011400012564



ARANCIO
ORANGE

Code: MG044802
Size: 25 g
Inner: 12
EAN: 8011400014391



BLU
BLUE

Code: MG044803
Size: 25 g
Inner: 12
EAN: 8011400014407



VERDE
GREEN

Code: MG044804
Size: 25 g
Inner: 12
EAN: 8011400014414



FUXIA
FUCHSIA

Code: MG044814
Size: 25 g
Inner: 12
EAN: 8011400012571



TURCHESE
TURQUOISE

Code: MG044815
Size: 25 g
Inner: 12
EAN: 8011400012588



AVORIO PESCA
IVORY PEACH

Code: MG044816
Size: 25 g
Inner: 12
EAN: 8011400012595



VERDE LIME
LIME GREEN

Code: MG044805
Size: 25 g
Inner: 12
EAN: 8011400012496



VERDE OTTANIO
TEAL GREEN

Code: MG044806
Size: 25 g
Inner: 12
EAN: 8011400012502



VERDE INGLESE
ENGLISH GREEN

Code: MG044807
Size: 25 g
Inner: 12
EAN: 8011400012519



AZZURRO
LIGHT BLUE

Code: MG044817
Size: 25 g
Inner: 12
EAN: 8011400012601



VIOLA UVA
PURPLE GRAPE

Code: MG044818
Size: 25 g
Inner: 12
EAN: 8011400012618



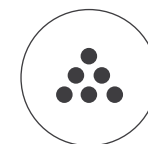
BIANCO E170
WHITE E170

Code: MG044819
Size: 25 g
Inner: 12
EAN: 8011400012625



COLORANTE IN POLVERE IDROSOLUBILE / WATER SOLUBLE COLOURING POWDER

MASSA / MIX	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
COLORI / COLORS										
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✓	✗	✓	✓



COLORANTE ALIMENTARE LIPOSOLUBILE IN POLVERE

*LIPO SOLUBLE FOOD
COLORING POWDER*



CHROMO

Colorante in polvere liposolubile (termine tecnico: lacca dispersibile), utilizzato per colorare le miscele grasse a base di: olio e derivati, burro di cacao. Come indicazione precisa suggeriamo di colorare in **massa**: macarons, creme al burro, cioccolato.

In **superficie**, suggeriamo di colorare a secco, con un pennello, sfumando, le decorazioni di pasta di zucchero, modellaggio e pastigliaggio, soprattutto i fiori decorativi.

Formula alta concentrazione.

Lipo soluble coloring powder (technical term: dispersible lake), used to color fat mixtures based on: oil and derivatives, cocoa butter. As a precise indication we suggest **mass** colouring of: macarons, butter creams, chocolate.

On the **surface**, we suggest dry coloring, with a brush, fading, the sugar paste, modelling and gum paste decorations, especially the decorative flowers.

High color content formula.





**GIALLO
YELLOW**

Code: MG044834
Size: 25 g
Inner: 12
EAN: 8011400014315



**GIALLO UOVO
EGG YELLOW**

Code: MG044835
Size: 25 g
Inner: 12
EAN: 8011400012274



**ROSSO
RED**

Code: MG044836
Size: 25 g
Inner: 12
EAN: 8011400014322



**VERDE MELA
APPLE GREEN**

Code: MG044846
Size: 25 g
Inner: 12
EAN: 8011400012366



**VERDE MENTA
MINT GREEN**

Code: MG044847
Size: 25 g
Inner: 12
EAN: 8011400012373



**VERDE FOGLIA
LEAF GREEN**

Code: MG044848
Size: 25 g
Inner: 12
EAN: 8011400012380



**BORGOGNA
BORDEAUX**

Code: MG044837
Size: 25 g
Inner: 12
EAN: 8011400012281



**BRUNO CACAO
CACAO BROWN**

Code: MG044838
Size: 25 g
Inner: 12
EAN: 8011400012298



**CIOCC. FONDENTE
DARK CHOCOLATE**

Code: MG044839
Size: 25 g
Inner: 12
EAN: 8011400012304



**NERO
BLACK**

Code: MG044849
Size: 25 g
Inner: 12
EAN: 8011400012397



**ROSA
PINK**

Code: MG044850
Size: 25 g
Inner: 12
EAN: 8011400012403



**FUXIA
FUCHSIA**

Code: MG044851
Size: 25 g
Inner: 12
EAN: 8011400012410



**ARANCIO
ORANGE**

Code: MG044840
Size: 25 g
Inner: 12
EAN: 8011400012311



**BLU
BLUE**

Code: MG044841
Size: 25 g
Inner: 12
EAN: 8011400014339



**VERDE LIME
LIME GREEN**

Code: MG044842
Size: 25 g
Inner: 12
EAN: 8011400012328



**TURCHESE
TURQUOISE**

Code: MG044852
Size: 25 g
Inner: 12
EAN: 8011400012427



**AVORIO PESCA
IVORY PEACH**

Code: MG044853
Size: 25 g
Inner: 12
EAN: 8011400012434



**AZZURRO
LIGHT BLUE**

Code: MG044854
Size: 25 g
Inner: 12
EAN: 8011400012441



**VERDE OTTANIO
TEAL GREEN**

Code: MG044843
Size: 25 g
Inner: 12
EAN: 8011400012335



**VERDE INGLESE
ENGLISH GREEN**

Code: MG044844
Size: 25 g
Inner: 12
EAN: 8011400012342



**VERDE PISTACCHIO
PISTACHO GREEN**

Code: MG044845
Size: 25 g
Inner: 12
EAN: 8011400012359



**VIOLA UVA
PURPLE GRAPE**

Code: MG044855
Size: 25 g
Inner: 12
EAN: 8011400012458



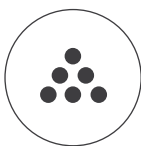
**BIANCO E 170
WHITE E170**

Code: MG044856
Size: 25 g
Inner: 12
EAN: 8011400012465



COLORANTE IN POLVERE LIPOSOLUBILE / LIPO SOLUBLE COLOURING POWDER

COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
MASSA / MIX Tutti i colori / All colors	✗	✗	✓	✗	✗	✗	✗	✓	✗	✗
SUPERFICIE / SURFACES A secco / Dry Tutti i colori / All colors	✓	✓	✗	✗	✗	✗	✗	✓	✗	✗



COLORANTE ALIMENTARE PERLATO

PEARLY FOOD COLORING POWDER



CHROMO

Colorante in polvere perlato, utilizzato per colorare le **superficie** di: prodotti a base di zucchero (pasta di zucchero, pasta di modellaggio, pastigliaggio), pasta di mandorle, macarons, biscotti, burro di cacao, cioccolato.

Da utilizzare con un pennello a secco oppure in miscela, base burro di cacao oppure alcol alimentare.

Formula alta concentrazione.

Pearly coloring powder, used to color the surfaces of: sugar-based products (sugar paste, modelling paste, gum paste), almond paste, macarons, biscuits, cocoa butter, chocolate.

To be used as dry powder with a brush or in a mixture, based on cocoa butter or edible alcohol.

High color content formula.





**ROSSO
RED**

Code: MG044615
Size: 25 g
Inner: 12
EAN: 8011400013981



**ROSSO FRAGOLA
STRAWBERRY RED**

Code: MG044616
Size: 25 g
Inner: 12
EAN: 8011400012144



**BRONZO
BRONZE**

Code: MG044617
Size: 25 g
Inner: 12
EAN: 8011400013998



**GIALLO
YELLOW**

Code: MG044627
Size: 25 g
Inner: 12
EAN: 8011400012229



**VIOLA UVA
PURPLE GRAPE**

Code: MG044628
Size: 25 g
Inner: 12
EAN: 8011400012236



**NERO
BLACK**

Code: MG044629
Size: 25 g
Inner: 12
EAN: 8011400012243



**SUPER ORO
SUPER GOLD**

Code: MG044618
Size: 25 g
Inner: 12
EAN: 8011400014001



**ARGENTO
SILVER**

Code: MG044619
Size: 25 g
Inner: 12
EAN: 8011400014018



**ORO BRILLANTE
BRILLIANT GOLD**

Code: MG044620
Size: 25 g
Inner: 12
EAN: 8011400012151



**TURCHESE
TURQUOISE**

Code: MG044630
Size: 25 g
Inner: 12
EAN: 8011400012250



**ARANCIO
ORANGE**

Code: MG044631
Size: 25 g
Inner: 12
EAN: 8011400012267



**ROSA
PINK**

Code: MG044621
Size: 25 g
Inner: 12
EAN: 8011400012168



**AZZURRO
LIGHT BLUE**

Code: MG044622
Size: 25 g
Inner: 12
EAN: 8011400012175



**BLU
BLUE**

Code: MG044623
Size: 25 g
Inner: 12
EAN: 8011400012182



**VERDE
GREEN**

Code: MG044624
Size: 25 g
Inner: 12
EAN: 8011400012199



**VERDE SCURO
DARK GREEN**

Code: MG044625
Size: 25 g
Inner: 12
EAN: 8011400012205



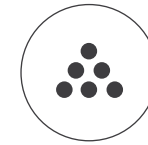
**LIME
LIME**

Code: MG044626
Size: 25 g
Inner: 12
EAN: 8011400012212



COLORANTE IN POLVERE PERLATO / PEARLY COLOURING POWDER

SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓



PUMP POWDER



CHROMO

Colorante in polvere perlato, utilizzato per colorare le **superficie** di: prodotti a base di zucchero (pasta di zucchero, pasta di modellaggio, pastigliaggio), pasta di mandorle, macarons, biscotti, burro di cacao, cioccolato.

Da utilizzare spruzzando sul dolce da decorare.

Formula alta concentrazione.

Pearly coloring powder, used to color the surfaces of: sugar-based products (sugar paste, modelling paste, gum paste), almond paste, macarons, biscuits, cocoa butter, chocolate.

To be used by spraying on the cake to be decorated.

High color content formula.





**ROSSO
RED**

Code: MG044779
Size: 10 g
Inner: 20
EAN: 8011400013943



**BRONZO
BRONZE**

Code: MG044782
Size: 10 g
Inner: 20
EAN: 8011400013301



**ARGENTO
SILVER**

Code: MG044785
Size: 10 g
Inner: 20
EAN: 8011400013950



**VIOLA
VIOLET**

Code: MG044455
Size: 10 g
Inner: 20
EAN: 8011400013387



**BLU REALE
ROYAL BLUE**

Code: MG044456
Size: 10 g
Inner: 20
EAN: 8011400013394



**BLU
BLUE**

Code: MG044457
Size: 10 g
Inner: 20
EAN: 8011400013400



**ORO
GOLD**

Code: MG044787
Size: 10 g
Inner: 20
EAN: 8011400013974



**ROSA
PINK**

Code: MG044788
Size: 10 g
Inner: 20
EAN: 8011400013967



**ORO ROSA
ROSE GOLD**

Code: MG044448
Size: 10 g
Inner: 20
EAN: 8011400013318



**LILLA
LILAC**

Code: MG044458
Size: 10 g
Inner: 20
EAN: 8011400013417



**ARGENTO LUSTRE
SILVER LUSTRE**

Code: MG044459
Size: 10 g
Inner: 20
EAN: 8011400013424



**ORO SPARKLE
GOLD SPARKLE**

Code: MG044460
Size: 10 g
Inner: 20
EAN: 8011400013431



**MOGANO
MAHOGANY**

Code: MG044449
Size: 10 g
Inner: 20
EAN: 8011400013325



**NERO
BLACK**

Code: MG044450
Size: 10 g
Inner: 20
EAN: 8011400013332



**VERDE SMERALDO
EMERALD GREEN**

Code: MG044451
Size: 10 g
Inner: 20
EAN: 8011400013349



**ROSSO AMARENA
CHERRY RED SPARKLE**

Code: MG044461
Size: 10 g
Inner: 20
EAN: 8011400013448



**RAME SPARKLE
COPPER SPARKLE**

Code: MG044462
Size: 10 g
Inner: 20
EAN: 8011400013455



**ARANCIO ALBA
SUNRISE ORANGE**

Code: MG044452
Size: 10 g
Inner: 20
EAN: 8011400013356



**GIALLO CANARINO
CANARINO YELLOW**

Code: MG044453
Size: 10 g
Inner: 20
EAN: 8011400013363



**RAME
COPPER**

Code: MG044454
Size: 10 g
Inner: 20
EAN: 8011400013370



PUMP POWDER

SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓



COLORANTE ALIMENTARE
LIQUIDO, BASE ACQUA
WATER-BASED LIQUID
FOOD COLORING



chromo

Colorante liquido, base acqua, utilizzato per colorare con l'aiuto dell'aerografo le **superficie** di: pasta di zucchero, pastigliaggio.
Formula alta concentrazione.

*Liquid dye, water based, used to color with the help of an airbrush, the **surfaces** of: sugar paste, gum paste.*
High color content formula.



AZZURRO
LIGHT BLUE

Code: MG044525
Size: 250 ml
Inner: 12
EAN: 8011400014476



BLU
BLUE

Code: MG044526
Size: 250 ml
Inner: 12
EAN: 8011400014483



GIALLO LIMONE
LEMON YELLOW

Code: MG044527
Size: 250 ml
Inner: 12
EAN: 8011400014490



GIALLO UOVO
EGG YELLOW

Code: MG044528
Size: 250 ml
Inner: 12
EAN: 8011400014506



NERO
BLACK

Code: MG044529
Size: 250 ml
Inner: 12
EAN: 8011400014513



ROSSO
RED

Code: MG044530
Size: 250 ml
Inner: 12
EAN: 8011400014520



ROSSO FRAGOLA
STRAWBERRY RED

Code: MG044531
Size: 250 ml
Inner: 12
EAN: 8011400014537



ROSA
PINK

Code: MG044532
Size: 250 ml
Inner: 12
EAN: 8011400014544



VERDE
GREEN

Code: MG044533
Size: 250 ml
Inner: 12
EAN: 8011400014551



MARRONE
BROWN

Code: MG044534
Size: 250 ml
Inner: 12
EAN: 8011400012687



ARANCIO
ORANGE

Code: MG044535
Size: 250 ml
Inner: 12
EAN: 8011400012694



VIOLA
PURPLE

Code: MG044536
Size: 250 ml
Inner: 12
EAN: 8011400012700



COLORANTE LIQUIDO BASE ACQUA / WATER-BASED COLOURING

SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCcolato CHOCOLATE	MOUSSES	SEMIFREDDO
COLORI / COLORS										
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✓	✗	✓	✓

SOLO PER MISCELE MOLTO LIQUIDE / ONLY FOR VERY LIQUID MIXTURES



COLORANTE ALIMENTARE
LIQUIDO, BASE ALCOL
ALCOHOL-BASED LIQUID
FOOD COLORING



chromo

Colorante liquido, base alcol, ad alta coprenza, utilizzato per colorare con l'aiuto dell'aerografo le **superficie** di: pasta di zucchero, pastigliaggio, cioccolato. Si consiglia di agitare molto bene il flacone prima di utilizzarlo.

Formula alta concentrazione.

*Liquid dye, alcohol based, high coverage, used to color with the help of an airbrush, the **surfaces** of: sugar paste, gum paste, chocolate. It is recommended to shake very well the bottle before usage.*

High color content formula.



AZZURRO
LIGHT BLUE

Code: MG044537
Size: 250 ml
Inner: 12
EAN: 8011400012717



BLU
BLUE

Code: MG044538
Size: 250 ml
Inner: 12
EAN: 8011400012724



GIALLO LIMONE
LEMON YELLOW

Code: MG044539
Size: 250 ml
Inner: 12
EAN: 8011400012731



GIALLO UOVO
EGG YELLOW

Code: MG044540
Size: 250 ml
Inner: 12
EAN: 8011400012748



NERO
BLACK

Code: MG044541
Size: 250 ml
Inner: 12
EAN: 8011400012755



ROSSO
RED

Code: MG044542
Size: 250 ml
Inner: 12
EAN: 8011400012762



ROSSO FRAGOLA
STRAWBERRY RED

Code: MG044544
Size: 250 ml
Inner: 12
EAN: 8011400012779



ROSA
PINK

Code: MG044545
Size: 250 ml
Inner: 12
EAN: 8011400012786



VERDE
GREEN

Code: MG044546
Size: 250 ml
Inner: 12
EAN: 8011400012793



MARRONE
BROWN

Code: MG044547
Size: 250 ml
Inner: 12
EAN: 8011400012809



ARANCIO
ORANGE

Code: MG044548
Size: 250 ml
Inner: 12
EAN: 8011400012816



VIOLA
PURPLE

Code: MG044549
Size: 250 ml
Inner: 12
EAN: 8011400012823



COLORANTE LIQUIDO BASE ALCOOL / ALCOHOL-BASED LIQUID COLOURING

SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCcolato CHOCOLATE	MOUSSES	SEMIFREDDO
COLORI / COLORS										
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✗	✓	✓	✓



COLORANTE ALIMENTARE
LIQUIDO, BASE OLIO
OIL-BASED LIQUID
FOOD COLORING



chromo

Colorante liquido, base olio di girasole, utilizzato per colorare le miscele grasse a base di: olio e derivati, burro di cacao, cioccolato.

Come indicazione precisa suggeriamo di colorare in **massa**: burro di cacao, creme al burro, cioccolato.

In **superficie**, suggeriamo di colorare e decorare con un pennello superficie di cioccolato.

Formula alta concentrazione.

Liquid dye, sunflower oil based, used to color fatty mixtures based on: oil and derivatives, cocoa butter, chocolate.

As a precise indication we suggest mass colouring: cocoa butter, butter cream, chocolate.

On the surface, we suggest coloring and decorating with a brush the surface of chocolate.

Highly concentrated formula.



BLU
BLUE

Code: MG044420
Size: 250 ml
Inner: 12
EAN: 8011400014438



GIALLO
YELLOW

Code: MG044421
Size: 250 ml
Inner: 12
EAN: 8011400014445



ROSSO
RED

Code: MG044422
Size: 250 ml
Inner: 12
EAN: 8011400014452



VERDE
GREEN

Code: MG044423
Size: 250 ml
Inner: 12
EAN: 8011400014469



ROSA
PINK

Code: MG044424
Size: 250 ml
Inner: 12
EAN: 8011400012830



AZZURRO
LIGHT BLUE

Code: MG044425
Size: 250 ml
Inner: 12
EAN: 8011400012847



GIALLO UOVO
EGG YELLOW

Code: MG044426
Size: 250 ml
Inner: 12
EAN: 8011400012854



NERO
BLACK

Code: MG044427
Size: 250 ml
Inner: 12
EAN: 8011400012861



VIOLA
PURPLE

Code: MG044428
Size: 250 ml
Inner: 12
EAN: 8011400012878



COLORANTE LIQUIDO BASE OLIO / OIL-BASED COLOURING

SUPERFICIE / SURFACES MASSA / MIX COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
Tutti i colori / All colors	✗	✗	✗	✗	✗	✗	✗	✓	✗	✗

LIQUID COLORANT WATER-BASED



LIQUID COLORANT OIL-BASED





BURRO DI CACAO COLORATO, CONCENTRATO CONCENTRATED COLORED COCOA BUTTER



CHROMO

Burro di cacao concentrato, utilizzato per colorare gli stampi in polycarbonato per realizzare praline decorate e colorate **superficialmente**. Si consiglia di temperare molto bene sia il burro di cacao, che il cioccolato che verrà utilizzato.

Utilizzare il prodotto sciolto anche a pennello per dipingere le **superficie** di pasta di zucchero e cioccolato.

Formula alta concentrazione.

Concentrated cocoa butter, used to color polycarbonate molds to make decorated and **superficially** colored pralines. It is advisable to temper very well both the cocoa butter and the chocolate.

Also use the melted product with a brush to paint sugar paste and chocolate **surfaces**.

Highly concentrated formula.





**NERO
BLACK**

Code: MG044551
Size: 200 g
Inner: 12
EAN: 8011400014568



**ROSA
PINK**

Code: MG044552
Size: 200 g
Inner: 12
EAN: 8011400014575



**VIOLA
PURPLE**

Code: MG044553
Size: 200 g
Inner: 12
EAN: 8011400014582



**BIANCO
WHITE**

Code: MG044554
Size: 200 g
Inner: 12
EAN: 8011400014599



**BLU
BLUE**

Code: MG044555
Size: 200 g
Inner: 12
EAN: 8011400014605



**ROSSO
RED**

Code: MG044556
Size: 200 g
Inner: 12
EAN: 8011400014612



**GIALLO
YELLOW**

Code: MG044557
Size: 200 g
Inner: 12
EAN: 8011400014629



**VERDE
GREEN**

Code: MG044558
Size: 200 g
Inner: 12
EAN: 8011400014636



**ORO
GOLD**

Code: MG044559
Size: 200 g
Inner: 12
EAN: 8011400014643



**ARGENTO
SILVER**

Code: MG044560
Size: 200 g
Inner: 12
EAN: 8011400012649



**BRONZO
BRONZE**

Code: MG044561
Size: 200 g
Inner: 12
EAN: 8011400012656



**ROSSO AMARENA
RED CHERRY**

Code: MG044562
Size: 200 g
Inner: 12
EAN: 8011400012663



**LILLA
LILAC**

Code: MG044563
Size: 200 g
Inner: 12
EAN: 8011400012670



**AZZURRO
LIGHT BLUE**

Code: MG044564
Size: 200 g
Inner: 12
EAN: 8011400012632



BURRO DI CACAO CONCENTRATO / CONCENTRATED CACAO BUTTER

SUPERFICIE / SURFACES MASSA / MIX COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
Tutti i colori / All colors	✗	✗	✗	✗	✗	✗	✗	✓	✗	✗



GEL COLORANT



CHROMO

Gel concentrato, base sciroppo di glucosio, per la colorazione in **massa** di prodotti a base di zucchero e miscele magre in genere.

Si consiglia di colorare: pasta di zucchero, pastigliaggio, pasta di modellaggio, glasse, creme al burro, panna, ghiaccia reale, meringhe, pan di spagna e vari prodotti da forno dolci.

Da utilizzare anche a pennello per **dipingere** su pasta di zucchero e pastigliaggio.

Seguire le istruzioni per il dosaggio.

Formula alta concentrazione.

Concentrated gel, glucose syrup based, for mass coloring of sugar-based products and lean mixtures in general.

We recommend colouring: sugar paste, gum paste, modelling paste, icings, butter creams, cream, royal icing, meringues, sponge cake and various sweet baked goods.

Can also be used with a brush to paint on sugar paste and gum paste.

Follow the dosing instructions.

Highly concentrated formula.



BLU
BLUE

Code: MG044481
Size: 30 g
Inner: 12
EAN: 8011400013738





ROSA
PINK

Code: MG044485
Size: 30 g
Inner: 12
EAN: 8011400013752





GIALLO
YELLOW

Code: MG044488
Size: 30 g
Inner: 12
EAN: 8011400013899





FUCSIA
FUCHSIA

Code: MG044491
Size: 30 g
Inner: 12
EAN: 8011400013905





VERDE CHIARO
LIGHT GREEN

Code: MG044494
Size: 30 g
Inner: 12
EAN: 8011400012939





BLU REALE
ROYAL BLUE

Code: MG044483
Size: 30 g
Inner: 12
EAN: 8011400012885





NERO
BLACK

Code: MG044486
Size: 30 g
Inner: 12
EAN: 8011400013769





GIALLO LIME
LIME YELLOW

Code: MG044489
Size: 30 g
Inner: 12
EAN: 8011400012908





VERDE
GREEN

Code: MG044492
Size: 30 g
Inner: 12
EAN: 8011400013912





VIOLA
PURPLE

Code: MG044495
Size: 30 g
Inner: 12
EAN: 8011400013929





BLU NAVY
NAVY BLUE

Code: MG044484
Size: 30 g
Inner: 12
EAN: 8011400012892





ROSSO
RED

Code: MG044487
Size: 30 g
Inner: 12
EAN: 8011400013783





GIALLO UOVO
EGG YELLOW

Code: MG044490
Size: 30 g
Inner: 12
EAN: 8011400012915





VERDE FOGLIA
LEAF GREEN

Code: MG044493
Size: 30 g
Inner: 12
EAN: 8011400012922





MARRONE
BROWN

Code: MG044496
Size: 30 g
Inner: 12
EAN: 8011400013936





MARRONE LEGNO
WOOD BROWN

Code: MG044497
Size: 30 g
Inner: 12
EAN: 8011400012946





AZZURRO CIELO
SKY BLUE

Code: MG044500
Size: 30 g
Inner: 12
EAN: 8011400012977





BORGOGNA
BUNGUNDY

Code: MG044503
Size: 30 g
Inner: 12
EAN: 8011400013004





CAMMELLO
CAMEL

Code: MG044506
Size: 30 g
Inner: 12
EAN: 8011400013035





MARRONE SCURO
DARK BROWN

Code: MG044498
Size: 30 g
Inner: 12
EAN: 8011400012953





PELLE
SKIN

Code: MG044501
Size: 30 g
Inner: 12
EAN: 8011400012984





ROSSO NATALE
CHRISTMAS RED

Code: MG044504
Size: 30 g
Inner: 12
EAN: 8011400013011





PESCA
PEACH

Code: MG044507
Size: 30 g
Inner: 12
EAN: 8011400013042





ROSSO AMARENA
RED CHERRY

Code: MG044499
Size: 30 g
Inner: 12
EAN: 8011400012960





AVORIO
IVORY

Code: MG044502
Size: 30 g
Inner: 12
EAN: 8011400012991





ROSA BABY
BABY PINK

Code: MG044505
Size: 30 g
Inner: 12
EAN: 8011400013028



GEL COLORATO CONCENTRATO / CONCENTRATED COLOURED GEL

MASSA / MIX	PASTA DI ZUCCHERO	PASTIGLIAGGIO	PASTA DI MANDORLE	PAN DI SPAGNA	CIALDA	BISCOTTI	PANNA	CIOCCOLATO	MOUSSES	SEMIFREDDO
COLORI / COLORS	SUGARPASTE	GUMPASTE	ALMOND PASTE	SPONGE CAKE	WAFER	BISCUITS	WHIPPED CREAM	CHOCOLATE		
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✓	✗	✓	✓



PASTA DI ZUCCHERO
SUGAR PASTE

CHROMO

Pasta di zucchero, bianca e colorata, per la copertura di torte in generale. Consigliamo per la stesura, l'utilizzo di un mattarello aiutandosi con dello zucchero a velo per impedire al prodotto di attaccarsi alla superficie.



Sugar paste, white and colored, for covering any type of cake. We recommend to use a rolling pin and to help yourself with powdered sugar to prevent the sticking of the product on the surface.





ARANCIO
ORANGE

Code: MG044663

Size: 1 Kg

Inner: 6

EAN: 8011400014827






BIANCO
WHITE

Code: MG044674

Size: 1 Kg

Inner: 6

EAN: 8011400014681






ROSSO
RED

Code: MG044650

Size: 1 Kg

Inner: 6

EAN: 8011400014698






ACQUA MARINA
OCEAN BLUE

Code: MG044660

Size: 1 Kg

Inner: 6

EAN: 8011400014797






TURCHESE
TURQUOISE

Code: MG044661

Size: 1 Kg

Inner: 6

EAN: 8011400014803






MARRONE CIOCCOLATO
CHOCOLATE BROWN

Code: MG044662

Size: 1 Kg

Inner: 6

EAN: 8011400014810






GIALLO
YELLOW

Code: MG044651

Size: 1 Kg

Inner: 6

EAN: 8011400014704






VERDE FOGLIA
LEAVE GREEN

Code: MG044652

Size: 1 Kg

Inner: 6

EAN: 8011400014711






BLU
BLUE

Code: MG044653

Size: 1 Kg

Inner: 6

EAN: 8011400014728






BIANCO
WHITE

Code: MG044649

Size: 5 Kg

Inner: 1

EAN: 8011400014674






BLU NOTTE
DEEP BLUE

Code: MG044654

Size: 1 Kg

Inner: 6

EAN: 8011400014735






NERO
BLACK

Code: MG044655

Size: 1 Kg

Inner: 6

EAN: 8011400014742






ROSA
PINK

Code:MG044656

Size: 1 Kg

Inner: 6

EAN: 8011400014759






FUCSIA
FUCHSIA

Code: MG044657

Size: 1 Kg

Inner: 6

EAN: 8011400014766






AZZURRO
LIGHT BLUE

Code: MG044658

Size: 1 Kg

Inner: 6

EAN: 8011400014773






VIOLA
PURPLE

Code: MG044659

Size: 1 Kg

Inner: 6

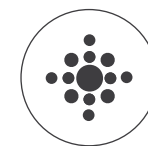
EAN: 8011400014780






Pasta Sol





SHINY SPRAY

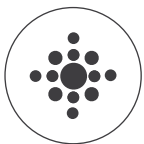


Spray effetto lucidante, ideale per superficie come: cioccolato e masse grasse in genere.

Spray with a polishing effect, ideal for surfaces such as: chocolate and fat masses in general.

Code: FP044822
Size: 400 ml
Inner: 12
EAN: 8011400013530





COOLY SPRAY

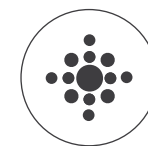


Spray effetto freddo, ideale per la realizzazione e l'assemblaggio di pièces di cioccolato, zucchero o isomalto. Raffredda velocemente.

Cold effect spray, ideal for making and assembling chocolate, sugar or isomalt pièces. Cools very fast.

Code: FP044823
Size: 400 ml
Inner: 12
EAN: 8011400013547





SPRAY GEL



Spray effetto lucido e protettivo, a base di gelatina (sciroppo di glucosio) per dolci decorati con frutta fresca.

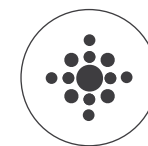
Prodotto realizzato con il **sistema BOV**.

Spray with a shiny and protective effect, based on gelatine (glucose syrup) for desserts decorated with fresh fruit.

Product made with the BOV system.

Code: FP044820
Size: 190 ml
Inner: 12
EAN: 8011400013554





BRILLO BRIOCHES



Spray effetto lucido per brioche, croissants e prodotti da forno. Per ottenere la finitura lucida, si consiglia di spruzzare il prodotto appena sfornato.

Prodotto realizzato con il **sistema BOV**.

Shiny effect spray for brioche, croissants and baked goods. To obtain the shiny finish, it is recommended to spray the product as soon as it is baked (just taken out from the oven).

Product made with the **BOV system**.

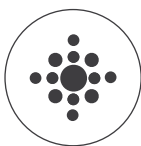
Code: FP044821

Size: 190 ml

Inner: 12

EAN: 8011400014841





VOL (10) SPRAY STACCANTE



PALM FREE STACCANTE



NON-STICK BAKING SPRAY

Spray effetto staccante per teglie e stampi. Da utilizzare per prodotti da forno, spruzzando uno stratto sottile sulla teglia o stampo prima di versare l'impasto.

Release effect spray for pans and moulds. To be used for baked goods, spraying a thin layer onto the pan or mould before pouring the dough.

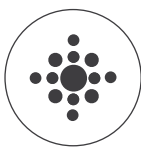


VOL (10) SPRAY STACCANTE NON-STICK BAKING SPRAY

Code: FP044337
Size: 500 ml
Inner: 12
EAN: 8011400013516

PALM FREE STACCANTE NON-STICK BAKING SPRAY

Code: FP044824
Size: 500 ml
Inner: 12
EAN: 8011400013523



VOL (5.5) SPRAY STACCANTE

NON-STICK BAKING SPRAY

Spray effetto staccante per teglie e stampi. Da utilizzare per prodotti da forno, spruzzando uno strato sottile sulla teglia o stampo prima di versare l'impasto.



Release effect spray for pans and moulds. To be used for baked goods, spraying a thin layer onto the pan or mould before pouring the dough.



SU RICHIESTA / ON REQUEST
VOL (5.5) SPRAY STACCANTE GPL
NON-STICK BAKING SPRAY

Size: 250 ml
Inner: 12
EAN: 8011400013509



SU RICHIESTA / ON REQUEST
VOL (5.5) SPRAY STACCANTE CO₂
NON-STICK BAKING SPRAY

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

*We do believe
that in the heart
and mind of everybody
there is an artistic
soul yet to blossom*

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