

## Food Coloring



# AmeriColor

## COLOR CHART



### **Soft Gel Paste™ is an effective coloring system**

- It's consistent from batch to batch
- It has coloring strength superior to any other food color
- It will not separate or weep and does not harden
- The base ingredients allow the color to disperse immediately so you actually use less color
- It will color the more delicate non-dairy whipped icings and toppings without breaking them down

### **Why is Soft Gel Paste™ better than other colors?**

Soft Gel Paste's™ superior formulation can withstand the harsh freeze/thaw cycle without colors bleeding. Frozen cakes which are set out at room temperature will form condensation. Soft Gel Paste™ will not run with the moisture like other food colors.

# HOMEMADE MINT ACCESSORIES

### Mint Molds

Head  
Hat  
Books  
Scrolls

### Flavors (Oils)

Almond  
Amaretto  
Anise  
Apple  
Apricot  
Banana Creme  
Bavarian Cream  
Black Walnut  
Blackberry  
Blueberry  
Brandy  
Bubble Gum  
Butter  
Butter Rum  
Butterscotch  
Carmel  
Champagne

Cheesecake  
Cherry  
Chocolate  
Chocolate Hazelnut  
Cinnamon  
Cinnamon Roll  
Clove  
Coconut  
Coffee  
Cotton Candy  
Cranberry  
Cranraspberry  
Creme De Mint  
Egg Nog  
English Toffee  
Grape  
Grapefruit  
Guava  
Horhound  
Key Lime  
Lemon  
Lemonade  
Licorice

Lime  
Maple  
Marshmallow  
Mint Choc. Chip  
Orange  
Peach  
Peanut Butter  
Pecan  
Peppermint  
Pina Colada  
Pineapple  
Pomegranate  
Praline  
Praline & Cream  
Raspberry  
Red Licorice  
Root Beer  
Salt Water Taffy  
Spearmint  
Strawberry  
Strawberry Kiwi  
Tropical Punch  
Tutti Frutti

Vanilla Butternut  
Watermelon  
Wintergreen  
Paste (Colors)  
Aqua  
Avocado  
Blue  
Brown  
Burgundy  
Cherry Pink  
Christmas Red  
Coal Black  
Dusty Pink  
Egg Yellow  
Electric Blue  
Electric Green  
Electric Pink  
Electric Purple  
Electric Yellow  
Emerald Green  
Forest Green  
Fuchsia  
Georgia Peach

Gold  
Golden Yellow  
Green  
Ivory  
Leaf Green  
Lemon Yellow  
Maroon  
Navy Blue  
Orange  
Pink  
Regal Purple  
Royal Blue  
Silver  
Sky Blue  
Soft Pink  
Sunset Orange  
Super Black  
Super Navy  
Super Red  
Turquoise  
Violet  
Willow Green  
Yellow

## Food Coloring

### AmeriColor Blending Chart

Always mix colored icing to colored icing except when adding Bright White. Use Bright White directly from the bottle. Example: When blending the color of Periwinkle, mix the amount of icing that you are going to need with sky blue. This is your base color. Mix a small amount of violet icing. This is your complimentary color. Mix violet icing into sky blue icing until the desired shade of Periwinkle is achieved.

#### Khaki

\*Ivory  
#Violet

#### Moss Green

\*Leaf Green  
#Orange

#### Jade

\*Forest Green  
#Leaf Green

#### Tan

\*Ivory (dark application)  
#Warm Brown

#### Periwinkle

\*Sky Blue  
#Violet

#### Taupe

\*Warm Brown  
#Teal

#### Cranberry

\*Maroon  
#Super Red

#### Golden Brown

\*Egg Yellow  
#Chocolate Brown

#### Juniper Green

\*Forest Green  
#Orange

#### Apricot

\*Orange  
#Peach

#### Plum

\*Burgundy  
#Royal Blue

#### Wedgewood Blue

\*Royal Blue  
#Orange

#### Gray

\*Super Black  
Bright White

#### Sea Foam Green

\*Forest Green  
#Ivory

#### Slate Blue

\*Royal Blue  
#Super Black (med. gray stage)

#### Lavender

\*Deep Pink  
#Violet

#### Olive Green

\*Mint Green  
#Orange  
#Violet

#### Silver

\*Super Black (light gray stage)  
#Navy Blue  
Bright White

#### Grape

\*Violet  
#Super Red

#### Raspberry

\*Deep Pink  
#Super Red

\*Base Color #Complimentary Color

**Satin Sheen:** To add a satin sheen to your color, mix the color and then add Bright White directly from the bottle. Example: mix Violet Soft Gel Paste™ into icing, then mix in Bright White Soft Gel Paste. The icing will attain a satin sheen.

Always mix your colors at least an hour in advance because they deepen with time. Colors will vary depending on what type of icing or whipped topping you use. These blends were developed using a standard buttercream icing. It is suggested that your practice with a small amount of icing before using a whole batch. These blends we created specifically for AmeriColor Soft Gel Paste™.



### Soft Gel Paste™ Cakes

Soft Gel Paste™ will color: *bread dough, cookie dough, cake batter, whipped toppings and icings, buttercream icing, royal icing, rolled fondant, gum paste, marzipan, compund coating and white chocolate (with addition of Flo-Coat). Use your imagination! Soft Gel Paste™ will color just about anything you need to color!*