



2020

**Specialist Manufacturers of
Sugarcraft Colour Products**

Sugarflair *Colours*

Sugarflair Colours is now a third generation family run business and we pride ourselves on providing our customers with a personal and friendly service.

The Story Of Our Success

Our brand is recognised and trusted worldwide and we only use the highest quality ingredients in our manufacturing processes. Our extensive range of products has been carefully developed over the past 30 years and we are proud to have been instrumental in helping to establish sugarcraft in the UK during the 1980's. Looking to the future we hope to continue to build on our success and launch new and innovative products for everyone to enjoy.

- ✓ Friendly Service
- ✓ Quality sugarcraft products
- ✓ Trade only service
- ✓ 100% satisfaction

Specialist Manufacturers of Sugarcraft Colour Products

Paste Colours • Liquid Colours • Dusting Tints • Texturing Colours

Food Colour Pens • Lustre Colours • Glitter Paints

Gold & Silver Leaf • Edible Gums • Icing Whitener

Confectioners Glaze • Glycerine

Spectral Concentrated Paste Colours

Sugarflair Paste Colours can be added or kneaded into sugar paste, fondant, buttercream, royal icing, marzipan, flower & modelling paste, pastry and salt dough etc. Add a little at a time with a cocktail stick to build up your desired shade without changing the consistency of the product you are working with. Sugarflair food colouring is great for jazzing up your cake mix and cupcake decorations, and the range includes a vast array of vivid and pastel colours!

You can paint with these paste colours by adding a little water and using a small brush, although adding Sugarflair Rejuvenator Spirit works better for cake painting.

All Sugarflair Spectral Paste Colours are Nut Free, Gluten Free, GM Free and suitable for Vegetarians and Vegans.

The Sugarflair Spectral Paste is available in 25g and 400g pots. Packed 10 of one colour per carton for 25g pots. 400g pots sold individually.



A101
MELON



A142
CANARY YELLOW



A103
EGG YELLOW/CREAM



A133
EGYPTIAN ORANGE



A112
TANGERINE/APRICOT



A113
PEACH



A117
PINK



A139
STRAWBERRY



A134
FUCHSIA



A138
FLAMINGO PINK



A125
DUSKY PINK/WINE



A114
CHRISTMAS RED



A136
VELVET RED



A115
RUBY



A116
CLARET



A127
BURGUNDY



A151
BLOOD RED



A149
LIVING CORAL



A147
ROSE PINK



A102
BITTER LEMON/LIME



A141
LIME GREEN



A104
GOOSEBERRY



A126
PARTY GREEN



A148
GHOULISH GREEN

Spectral Concentrated Paste Colours



A105
MINT GREEN



A107
SPRUCE GREEN



A106
HOLLY GREEN



A108
EUCALYPTUS



A118
PAPRIKA/FLESH



A119
AUTUMN LEAF



A130
KHAKI



A120
CARAMEL/IVORY



A121
CHESTNUT



A137
CHOCOLATE



A122
DARK BROWN



A150
MIDNIGHT BLUE



A110
ICE BLUE



A129
TURQUOISE



A109
BABY BLUE



A144
DUCK EGG



A111
NAVY



A135
ROYAL BLUE



A132
LILAC



A140
ORCHID



A143
GRAPE THISTLE



A123
GRAPE VIOLET



A145
VIOLET



A131
DEEP PURPLE



A146
GRAPHITE



A124
LIQUORICE



For illustration purposes
sample of 400g pot

Maximum Concentrated Paste Colours

Use our Maximum Concentrated Paste Colours to colour fondant, flower paste, buttercream, cake mixes (and many other icings) without changing the consistency of your medium.

All colours are strong and will deepen on drying.

You can paint with them by adding a little water, although adding Sugarflair Rejuvenator Spirit works better.

These colours are extremely concentrated, a little goes a long way. For the best results, allow the coloured icing to develop overnight before use.

These colours are super concentrated, so you use less of the colour to get to your desired shade. We recommend kneading the colour into sugar paste until you are happy, and then putting your icing or marzipan into a plastic food bag and allow to stand for at least 30 minutes, but much longer if you can, preferably overnight (do not wrap in cling film!).

This will allow the icing to come back to room temperature after being handled (don't put it in the fridge), and help the colour to develop which may mean that your icing will deepen slightly.

These paste colours are Gluten Free, Nut Free, GM Free and suitable for Vegetarians and Vegans.

These Extra colours are available in 42g and 400g. Packed 10 of one colour per carton for 42g pots. 400g pots sold individually.



C101
RED EXTRA



C102
BLACK EXTRA



C103
FOLIAGE GREEN EXTRA



C104
BLUE EXTRA



C105
YELLOW EXTRA



J401
EXTRA WHITE

For illustration purposes
sample of 400g pot





Sugarflair Colours Charity Support



Our Chosen Charity is supporting The Cystic Fibrosis Trust.

In April 2014 our lives were changed forever. Our beautiful little girl Hollie was born 8 weeks early. She fought against the odds and thanks to the expert care she received at Kings College Hospital, she's now thriving. Hollie was born with Cystic Fibrosis, a condition which affects her every single day. There is no known cure for the condition, just treatment to help her lead the best life she can. We would like to change this to enable Hollie and the many thousands of other people just like her be cured of this horrible disease.

Sugarflair Colours supports the Cystic Fibrosis Trust by donating 20p for every pot of Yellow Extra sold. We have also added a yellow awareness sticker to all Yellow Extra pots.



Pastel Concentrated Colours

Fabulous paste food colourings which are ideal for sugar paste or royal icing. All colours are strong and will deepen on drying. We recommend they are used sparingly, so you can achieve the most delicate of pastel colours, while adding more gives you vibrant colours without changing the consistency of the product you are working with.

You can paint with these paste colours by adding a little water and using a small brush, although adding Sugarflair Rejuvenator Spirit works better for cake painting.

All Sugarflair Pastel Paste Colours are Nut Free, Gluten Free, GM Free and suitable for Vegetarians and Vegans.

The Sugarflair Pastel Paste is available in 25g and 400g pots. Packed 10 of one colour per carton for 25g pots. 400g pots sold individually.



A330
WHITE



A301
DAFFODIL



A327
PEARL IVORY



A325
CORNISH CREAM



A311
HONEY GOLD



A312
APRICOT



A302
ORANGE



A303
BABY PINK



A326
SKINTONE



A313
ROSE



A314
MAGENTA



A304
SCARLET



A315
CHERRY RED



A328
SPICE RED



A305
SPRING GREEN



A306
PEPPERMINT

Pastel Concentrated Colours



A316
KIWI



A317
APPLE GREEN



A318
JADE



A319
AQUA



A329
KINGFISHER BLUE



A321
BLUEBELL



A308
SKY BLUE



A320
AZTEC BLUE



A309
LAVENDER



A322
PURPLE



A307
BROWN



A324
WOODLAND BROWN



A310
SHADOW GREY



A323
MIDNIGHT BLACK

For illustration purposes
sample of 400g pot



Craft Paste Concentrated Colours

This non-edible, non-toxic, food safe paste, is the best way to achieve vibrant shades to add to your cake toppers and models. This paste can be used to colour modeling paste to create flowers etc, these are food contact safe, but must be removed before eating.

The Sugarflair Craft Paste is available in 25g pots. Packed 10 of one colour per carton.



A401
VIOLET



A402
RICH YELLOW



A403
PURPLE



A404
PUNCH



A405
MULBERRY



A406
FAST GREEN



A407
ELECTRIC PINK



A408
CANDY APPLE



A409
BUBBLE GUM



A410
BLUEBERRY



Tartranil Concentrated Paste Colours

Sugarflair Tartranil Paste colours are high concentrated food colouring which are free from E102 Tartrazine.

Sugarflair Tartranil Pastes are ideal for colouring icings. Use a small dab on the end of a cocktail stick and gradually add to your icing medium. The colours are perfect for all types of paste including sugar paste, modelling clay, play dough, Mexican paste, buttercream, marzipan, flower paste, pastry and more. This product is also perfect for painting, just add water or Sugarflair Rejuvenator Spirit. It should be used sparingly as it is a highly concentrated product.

These Tartranil Paste Colours are Nut Free, Gluten Free, GM Free, suitable for Vegetarians and Vegans.

Available in 25g and 400g.

Packed 10 of one colour per carton for 25g.
400g pots sold individually.



B101
PRIMROSE



B102
CREAM



B103
CHRISTMAS GREEN



B104
POPPY RED



For illustration purposes sample of 400g pot

Satin Paste Colouring

Use to colour all your sugar pastes, royal icing, butter icing and cake mixes etc.

When mixing into sugar paste, use sparingly to achieve a pastel shade, but add more to give a strong, vibrant colour - the consistency will not change too much! If used for painting onto sugar paste, dilute a little with Rejuvenator Spirit.

Our Satin Paste colours are a matt colour with a light sheen finish.

These colours are Nut Free, Gluten Free and suitable for Vegetarians and Vegans.

Available in 25g and 400g.

Packed 10 of one colour per carton for 25g. pots.
400g pots sold individually.



A701
ANTIQUE SILVER



A702
GOLD



A703
ARCTIC BLUE



A704
FROSTY GREEN



A705
RED SATIN



A706
BLACK MAGIC

For illustration purposes sample of 400g pot



Mixed Paste Sets

SUGARFLAIR MULTI PASTE COLLECTION PACK OF 10 x 10g



This pack of 10, 10g pots of Sugarflair food colouring pastes are perfect for colouring sugar paste, buttercream, royal icing, cake mix etc. Set includes : Liquorice, Daffodil, Sky Blue, Spring Green, White, Woodland Brown, Lavender, Orange, Flamingo Pink and Scarlet. All colours are strong and will deepen on drying. You can paint with them by adding a little water, although adding Rejuvenator Spirit or Dipping Solution works better.

SUGARFLAIR ULTIMATE PASTE COLLECTION PACK OF 8



Pack of 8, 25g pots of Sugarflair Spectral Food Colouring Pastes.

Perfect for creating vibrant colours for any celebration cake or cupcakes.

Set contains: Ice Blue, Melon, Party Green, Christmas Red, Midnight Black, Extra White, Antique Silver and Gold.

Also includes a free colour guide to help you achieve the most out of each paste, including advice on colour mixing and a handy colour wheel.

Mixing Colours



MIXING COLOURS

1. Use the colour wheel as a guide by mixing the pastes in the ratios shown.
2. For greater shade control, mix colours into icing first and then combine the icings. This will allow finer adjustment of colour.



HOW TO USE SUGARFLAIR PASTE COLOURS

COLOURING ICING

1. Add small amount of colour at a time.
2. Use the tip of a spatula or plastic cocktail stick to add the paste to your icing. Clean before re-inserting into the pot to prevent colour contamination.
3. Use a spatula or knead by hand to blend the colour into the icing. Make sure the colour is evenly and thoroughly blended.

TOP TIP

These high strength colours will deepen over time so allow for this when mixing.



TOP TIP

Mix enough colour for your entire project. It can be difficult to achieve the exact shade if you need to make more.

CREATING PAINT

1. Mix a little colour with dipping solution or Sugarflair Rejuvenator Spirit to form a paint.
2. Use a clean dry artist brush to colour your decorations.



TOP TIP

Royal icing will need more colour than buttercream or fondant to achieve the same shade.

Edible Blossom Tint Dusting Colours

Blossom Tint Dusts can be used to colour marzipan, white chocolate and icings. The powder can also be mixed with other Blossom Tints and Edible Lustres for an infinite range of shades.

Brush on to sugar flowers and models to give a natural looking detail or mix with Rejuvenator Spirit to produce an edible colouring for painting on to icing. Blossom Tint Dust will knead into marzipan or colours white moulding chocolate by stirring into the molten chocolate.

All Sugarflair Powder Colours are manufactured using edible ingredients.

Available in 7ml vials, packed 10 of one colour per carton.
275ml pots sold individually.



D101
WHITE



D102
OYSTER



D103
CREAM



D104
AUTUMN GOLD



D105
CORNISH CREAM



D106
PRIMROSE



D107
LEMON YELLOW



D108
EGG YELLOW



D109
TANGERINE



D110
PEACH



D111
APRICOT



D112
TERRACOTTA



D113
DUSKY PINK



D114
ROSE



D115
POPPY RED

Edible Blossom Tint Dusting Colours



D116
RED



D117
RUBY



D118
BURGUNDY



D119
EUCALYPTUS



D120
SPRING GREEN



D121
MOSS GREEN



D122
FOLIAGE GREEN



D123
APPLE GREEN



D124
EMERALD



D125
FOREST GREEN



E126
JADE



D127
ICE BLUE



D128
NAVY BLUE



D129
AUBERGINE



D130
SKINTONE



D131
BROWN



D132
NUTKIN BROWN



D133
SHADOW GREY



D134
BLACK



D135
OCEAN BLUE

Edible Blossom Tint Dusting Colours



D136
CHOCOLATE



D137
PETAL BLUE



D138
BUTTERMILK



D139
WOODLAND GREEN



D140
HEATHER



D141
SUNSET ORANGE



D142
BLUSH PINK



D143
PEACOCK



D144
PILLAR BOX RED



D145
MATT BLACK



D146
GRAPE VIOLET



D147
CARIBBEAN BLUE



D148
LIME



D149
GOOSEBERRY



D150
BABY PINK



D151
OLD GOLD



D152
DUCK EGG BLUE



D153
TURQUOISE



For illustration purposes
sample of 275ml pot

Edible Blossom Tint Dusting Colours

SUGARFLAIR BLOSSOM TINT & LUSTRE COLLECTION - PACK OF 10

This pack of 10 x 2g pots, Edible Blossom Tints and Lustre Dusts are ideal for dusting your sugar decorations



Includes:

Blossom Tints: Black, Foliage Green, White, Red and Primrose.

Lustres: Pearl Ivory, Snowflake, Radiant Gold, Satin Silver and Glacier Blue.

Can also be used as paint when mixed with Rejuvenator Spirit.

Edible Lustre & Edible Lustre Glitter

These beautiful Sugarflair Lustre Dusts can be brushed on dry or painted onto sugarcraft work to add depth and shimmer. Sugarflair Edible Lustre Dusts can also be mixed together to create your perfect colours as well as mixing with Blossom Tints to add a hint of sparkle. Brush dry over sugarcraft pieces such as butterflies, flowers, borders and figures to give a professional finish.

If you want to add a stunning sheen to your cake decorations and sugar flowers this Edible Lustre Dust is perfect. With a beautiful range of colours, these dusts can be used to delicately dust your toppers, or you could mix them with a Rejuvenator Spirit to make a paint.

Edible Lustre Powders are available in 2g vials.

Packed 10 of one colour per carton. 100g pots sold individually.



E129
ICE WHITE



E101
PEARL WHITE



E102
PEARL IVORY



E103
SNOWFLAKE

Edible Lustre



E120
PASTEL GOLD



E104
RADIANT GOLD



E105
ROYAL GOLD



E106
GOLD SPARKLE



E127
GOLD RUSH



E121
ANTIQUÉ GOLD



E128
SUNBURST GOLD



E135
ROSE GOLD



E107
SATIN SILVER



E122
SILVER SPARKLE



E108
ANTIQUÉ SILVER



E139
PLATINUM



E109
COPPER SHEEN



E110
BRONZE SPLENDOUR



E133
BROWN SHIMMER



E111
LEMON ICE

Edible Lustre



E112
SILKY PEACH



E130
ORANGE SPARKLE



E113
SHIMMER PINK



E125
TWINKLE PINK



E114
RED SPARKLE



E131
RED SATIN



E138
CHRISTMAS RED



E115
SHERRY



E116
CLARET WINE



E132
CHRISTMAS GREEN



E117
FROSTY HOLLY



E126
GLITTER GREEN



E118
GLACIER BLUE



E123
TWILIGHT BLUE



E134
KINGFISHER



E119
DUSKY LILAC

Edible Lustre



E137
PURPLE SPARKLE



E136
FAIRY DUST PINK



E140
YELLOW GOLD



E124
MIDNIGHT BLACK



E141
MISTICAL GOLD



E142
MISTICAL SILVER



E143
VINTAGE GOLD



E144
FROZEN BLUE



E145
CHRISTMAS WHITE



E146
BLUSH ROSE GOLD

For illustration purposes
sample of 100g pot



Edible Lustre Glitter

This new range of lustre powders has been added to the range to compliment our original Edible Lustre Colours.

They are used in exactly the same way to create stunning sugarcraft. In appearance these lustres are more glittery when applied to your sugarcraft.



E1001
PEARL



E1002
SILVER



E1003
GOLD CREAM



E1011
PURE GOLD



E1004
YELLOW



E1005
PINK



E1006
CORAL



E1007
HEATHER



E1008
BLUE



E1009
BLUE FROST



E1010
GREEN



E1012
TREASURE GOLD



For illustration purposes
sample of 100g pot

Matt Airbrush Colours

These are high concentrated Matt Airbrush Colours. They are fast drying allowing you to over spray quickly to build your desired colour. These Airbrush Colours are compatible with any Airbrush kit.

The Sugarflair Airbrush provides great coverage over a wide range of mediums including modelling paste, chocolate, flower paste and marzipan.

Airbrush Colours are available in 60ml bottles. Packed 6 of one colour per carton.



V301
PINK



V316
BUBBLE GUM PINK



V302
YELLOW



V303
ORANGE



V314
PEACH



V304
AUTUMN GOLD



V305
RED



V318
DEEP RED



V306
LIGHT GREEN



V307
DARK GREEN



V308
LIGHT BLUE



V309
DARK BLUE



V310
BROWN



V311
VIOLET



V315
PURPLE



V317
GREY



V312
BLACK



V313
WHITE



V319
TURQUOISE



V320
BURGUNDY

Glitter Airbrush Colours

These high quality, high concentrated colours which can be used to create a number of cake decorating effects. Use to spray moulded shapes for a pretty effect or add directly to the royal icing, sugar paste, fondant and chocolate.

Glitter Airbrush Colours are available in 60ml bottles. Packed 6 of one colour per carton.



V506
PEARL WHITE



V510
PEARL IVORY



V502
SILVER



V512
ANTIQUE SILVER



V507
YELLOW



V501
GOLD



V508
ROYAL GOLD



V513
ROSE GOLD



V511
GOLDEN BRONZE



V505
RED



V504
BLUE



V503
GREEN



V509
BLACK

Airbrush Colour Sets



Matt Airbrush Sets

This set contains 6 popular colours in 60ml bottles. The colours are Red, Purple, Yellow, Blue, Green and Pink.

V901

MATT AIRBRUSH MIXED SET
60ml x 6 PER CARTON



Lustre Airbrush Sets

This set contains 6 popular lustre colours in 60ml bottles. The colours are Golden Bronze, Super Gold, Rose Gold, Black Glitter, Antique Silver and Pearl White.

These colours are highly concentrated, used to create a bright sparkle finish to your creations.

This pack includes a free 14ml Airbrush Cleaner to flush the airbrush gun after use.

V1001

LUSTRE AIRBRUSH MIXED SET
60ml x 6 PER CARTON

Mixed 14ml Airbrush Sets

Also available in Alcohol Free sets

This set includes 8 high concentrated popular Sugarflair Airbrush Colours. The colours are Black, Blue, Red, Green, Yellow, White, Gold and Silver. This gives you all the essential colours which you can then use to mix your own unique shades.

These Airbrush Colours provide great coverage over a wide range of mediums including sugar paste, fondant, modelling paste, chocolate, flower paste and marzipan.

Sugarflair Airbrush Colours can be used in any brand of airbrush machine.

The colours dry very quickly allowing you to spray a second or third coat to build the desired shade.



V801

MIXED AIRBRUSH SET
14ml x 8 PER CARTON



V1101

MIXED AIRBRUSH SET ALCOHOL FREE
14ml x 8 PER CARTON

Airbrush Colour Sets

Airbrush Cleaner

Use Sugarflair Airbrush Cleaner for a quick flush between colour changes and for a thorough wash at the end of the session to keep airbrush equipment in a good condition.

V701
AIRBRUSH CLEANER
60ml x 6 PER CARTON



Airbrush Lacquer

Sugarflair Lacquer is an edible confectioners varnish for adding a sleek glaze coating to your creations. Spray using any model of airbrush equipment. Airbrush guns will need flushing straight after use with Sugarflair Airbrush Cleaner. Lacquer is available in a 60ml easy to use bottle.

V601
AIRBRUSH LACQUER
60ml x 6 PER CARTON



V2001
SUGARFLAIR AIRBRUSH KIT

Airbrush Kit

Airbrush kit, included gun, compressor, nozzle, 12 x 60ml Airbrush colours & 1 x 60ml Cleaner.

All you need in one box, for airbrushing a wide range of mediums including modelling paste, chocolate, flower paste and marzipan.



Unicorn Colour Collection

Colour collection to create a unicorn effect cake / decorations

Z1700
UNICORN COLOUR COLLECTION



Edible Pump Spray

Give your cakes, chocolates and biscuits a sparkling finish with these Edible Glitter Dusts, in our easy to use pump sprays. Simply push the pump top to shower your bakes in a shimmering rain of coloured lustre dust.

Available in a 10g spray. Packed 8 of one colour per carton.



E801
MIDNIGHT BLACK



E802
DARK SILVER



E803
LIGHT SILVER



E804
DARK GOLD



E805
LIGHT GOLD



E816
ROSE GOLD



E819
EXTREME GOLD



E806
BABY PINK



E807
BABY BLUE



E818
ELECTRIC BLUE



E815
FUSION GREEN



E809
OYSTER



E810
REGAL GOLD



E811
SUN TAN



E814
YOSHI YELLOW

Edible Pump Spray



E812
PUMPKIN



E813
VALENTINE RED



E817
VIOLET SHIMMER



E808
WHITE



E820
FROZEN BLUE



E821
FINISHING
SPARKLE

Edible Matt Paint

Use Sugarflair Matt Paint to brush onto sugar paste, fondant icing, marzipan, modelling paste and many other edible mediums, once the surface is firm to the touch. You can also use it to paint onto non-edible craft material as well.

As well as painting free hand, the paints are perfect for stencil work. You will need to use Sugarflair Rejuvenator Spirit to clean brushes and any spillages.

Available in 20g pots. Packed 10 of one colour per carton.



T301
BLUE



T302
RED



T303
YELLOW



T304
GREEN



T305
PINK



T306
BROWN



T307
SILVER



T308
GOLD



T311
ROSE GOLD



T309
WHITE



T310
BLACK

Craft Dusting Colours (Non-Toxic Non-Edible)

These dusts are non-toxic and non-edible. Use these high concentrated dyes to colour models, clay work and porcelain.



F201
YELLOW



F202
ORANGE



F203
PERMANENT ROSE



F204
SCARLET



F205
CERISE



F206
DEEP MAGENTA



F207
BURNT UMBER



F208
SAP GREEN



F210
ULTRA MARINE



F212
PURPLE



Mixed Box Sets

Available in 2g pots, packed 10 of one colour per carton.
Also available in a mixed box of 10.

Edible Glitter Paint

Sugarflair Edible Glitter Paint is the perfect way to add a touch of sparkle to your cake creations. The edible lustre particles are in alcohol suspension when painted onto the icing surface, however the alcohol will evaporate quickly leaving behind a lustre painted finish.

Edible Glitter Paint is available in a 35g pot. Packed 10 of one colour per carton.



T401
YELLOW



T402
RED



T403
BLUE



T404
GREEN



T405
WHITE



T406
GOLD



T407
SILVER



T408
PINK



T409
PURPLE



T410
BLACK



T411
ROSE GOLD

Concentrated Natural Flavours

These Sugarflair Natural Flavours are colourless and very concentrated so you will only require a few drops to flavour your cake. The flavouring comes in a handy squeezable bottle with a dropper top meaning you can get the exact amount that you require. Sugarflair Flavours are all natural and do not contain any additives.

The flavouring can be used in a massive range of treats and desserts including: cakes, cupcakes, cookies, chocolate, royal icing, sugar paste, ice cream and much more.

Available in 30ml bottles, with the exception of the flavours marked with an *. These are currently 18ml. Packed 10 of one flavour per carton.



B501
MANDARIN ORANGE *



B502
MINT *



B503
VANILLA



B504
LEMON



B505
CAPPUCCINO



B506
STRAWBERRY



B507
BANANA *



B508
CARAMEL



B509
CINNAMON *



B510
AMARETTO



B511
SPEARMINT



B512
BUTTERSCOTCH



B513
BLUEBERRY



B514
RUM



B515
RASPBERRY



B516
APPLE



B517
LIQUORICE



B518
BUBBLE-GUM



B519
CHERRY



B520
GIN & TONIC

Craft Dusting Colours (Formerly Blossom Tints)

This non-edible, non-toxic dust is the best way to get a vibrant shade for your non-edible cake decorations.

This colour is particularly good for roses and other sugar flowers that really need to stand out.

It can be used to colour cake toppers and models giving them an intense, eye catching finish.

The Craft Dust can be used to colour florist and modelling paste, to create flowers and figures that may touch a cake but wouldn't be eaten. Our Craft Dusting Colours are food contact safe so they are fine for using as additional and standalone decorations and can be included with your edible creations, but must be removed before eating.

Mix with Sugarflair Rejuvenator Spirit to form a paint.
Available in 7ml vials, packed 10 of one colour per carton.
275ml pots sold individually.



F101
PINK



F111
CANDY FLOSS



F102
CORAL



F103
FUCHSIA



F104
BLUEBELL



F105
CORNFLOWER



F106
PLUM



F107
LAVENDER



F108
VIOLET



F109
AFRICAN VIOLET



F110
DEEP PURPLE



For illustration purposes
sample of 275ml pot

Sparkle Dust (Non-Toxic Non-Edible)

The Sugarflair Sparkle Dust is a range of shimmery effect powders that come in a beautiful range of pinks, purples and blues. These can be dusted onto the surface of your removable decorations that are not for consumption or you can mix with Sugarflair Rejuvenator Spirit to make a non-toxic, non-edible paint.

Available in 2g vials, packed 10 of one colour per carton.
100g pots sold individually.



F401
CANDY PINK



F402
CALYPSO CORAL



F403
RED FIZZ



F404
RASPBERRY CRUSH



F405
BLUE HAZE



F406
ELECTRIC BLUE



F407
VIOLET SHEEN



F408
PURPLE SPARKLE



F409
LILAC SHIMMER



F410
DAMSON DUSK



F411
ULTIMATE GOLD



F412
ULTIMATE SILVER

Sparkle Dust (Non-Toxic Non-Edible)



F413
ULTIMATE WHITE



F414
ULTIMATE BLACK



F415
SUPER GOLD



For illustration purposes
sample of 100g pot

Sugarflair Sparkle Dust and Craft Dust can only be achieved using Erythrosine (E127) food colour as an ingredient. Since 1996, EEC food colour legislation only permits Erythrosine to be consumed when present in glacé cherries. We must therefore label these colours as non-edible to comply. However, they are deemed edible in Canada, the USA and many other non-European countries.

Sugartex Texturing Colours

Sugartex is a granular food colour, ideal for giving texture to stamen heads, foliage and sugar flowers. It can be used for novelty cakes when requiring a textured look for such things as sand, tarmac, soil and snow.

For best results, shake over a moistened surface and leave to dry. For a more accurate application, you could alternatively use Sugarflair edible glue. This product comes in a small plastic bottle with a handy long nozzle for easy and precise application.

Available in 14g bottles. Packed 10 bottles of one colour per carton.



H101
MIMOSA



H102
POLLEN



H109
NUT BROWN



H110
SNOWDROP



H111
BLACK MAGIC

Sugar-Art Colour Pen

Sugarflair Sugar Art Duel ended Pens contains edible ink and is great for writing directly onto a firm icing surface, such as fondant, marzipan or dried royal icing.

Sold individually.



M201
CITRUS LEMON



M206
CHERRY RED



M202
AUTUMN GOLD



M220
CHRISTMAS RED



M203
PEACH/FLESH



M219
RUBY



M204
TANGERINE



M207
BURGUNDY



M205
SUNDAE PINK



M208
MOSS GREEN



M218
FUCHSIA



M209
MINT GREEN

Sugar-Art Colour Pens



M210
HOLLY GREEN



M213
GRAPE VIOLET



M221
CHRISTMAS GREEN



M214
SPICE BROWN



M211
BERRY BLUE



M215
CHOCOLATE



M212
ROYAL BLUE



M216
LIQUORICE

Edible Liquid Colours

Edible Liquid Colours are metallic paint for adding colour and detail to your cakes. Shake or stir well before use. Rejuvenator Spirit can be added to thin the paint down and clean your brushes. Ideal for painting small areas.

Edible Liquid Colours are available in 8g pots. Packed 10 of one colour per carton.



T101
GOLD



T102
SILVER



T105
BLACK



T106
WHITE

Sugar Sprinkles & Shakers

Sugarflair Sugar Sprinkles come in 10 shiny, textured colours which are Pink, Gold, Silver, Red, Blue, Green, Yellow, Black, White and Copper.

These Sugar Sprinkles are perfect for adding that finishing touch to your celebration cakes, cupcakes and desserts.

Sugarflair Sugar Sprinkles are available in 20g pots, packed 10 of one colour per carton.

100g shaker bottles sold individually.



H201
PINK



H202
BLUE



H203
YELLOW



H204
RED



H205
GOLD



H206
GREEN



H207
SILVER



H208
WHITE



H209
BLACK



H210
COPPER



H201
100g PINK



H202
100g BLUE



H203
100g YELLOW



H204
100g RED



H205
100g GOLD



H205
100g GREEN



H207
100g SILVER



H208
100g WHITE

Sugar Sprinkles & Shakers



H209
100g BLACK



H210
100g COPPER



H2211
100g ROSE GOLD



H2212
100g RAINBOW



H2213
100g KINGFISHER



H2214
100g LIME



H2215
100g ANTIQUE GOLD



H2216
100g METALLIC BRONZE



H2217
100g WINE



H2218
100g PLATINUM



H2219
100g BABY PINK



H2220
100g REGENCY GOLD



H2221
100g AMETHYST



H2222
100g ELECTRIC BLUE

Edible Droplet Paint

Edible Droplets are a range of highly concentrated liquid food colours. Developed originally for use in royal icing, this is still the best medium to use them in.

Available in 14ml dropper bottles. Packed 10 of one colour per carton.



L119
WHITE/MIXER



L101
BUTTERCUP



L118
ORANGE



L104
SCARLET



L105
PINK



L116
FUCHSIA



L106
BURGUNDY



L107
OLD GOLD



L120
SPRING GREEN



L109
HOLLY LEAF



L110
TURQUOISE



L121
ICE BLUE



L111
ROYAL BLUE



L112
HEATHER



L117
GRAPE VIOLET



L113
CHOCOLATE



L114
BLACK



L122
NAVY BLUE



L123
ROSE GOLD

Maximum Concentrated Droplet Colours



L301
SUPER RED

This is a maximum concentrated droplet liquid, ideal for royal icing and butter cream.

Available in 60ml dropper bottles.

Packed 6 of one colour per carton.



L302
SUPER BLACK

Confectioners Sundries



B701
275g



B401
20g

Edible Glue

B401 20g, Packed 10 per carton

B701 275g, Sold individually

Sugarflair high strength Edible Glue, suitable for all sugarcraft purposes.

Ideal for sugar flowers and model making.

Confectioners Glaze

B301/2 50ml, Packed 10 per carton

B801/2 280ml, Sold individually

An edible varnish ideal to use whenever a high gloss finish is required or simply as a protective coating. The glaze is easy to apply, dries clear and can be used on breads, cakes, sugar flowers and much more.



B801
280ml



B301
50ml



B302
50ml



B802
280ml



D501
45G

Glycerine

D501 45g, Packed 10 per carton

A clear, colourless liquid with a sweet taste and is used to soften homemade royal icing.

It can also be added to cake recipes where flour is used to create a softer crumb texture and is also used to prevent royal icing from setting too firm.

Confectioners Sundries

Superwhite

J101 20g, Packed 10 per carton

J201 150g, Sold individually

Superwhite Icing Whitener is a powder which, when added to fondant or royal icing, creates a bright white covering for your cakes.

May also be used for painting when mixed with clear alcohol or Rejuvenator Spirit.



J101
20G



J201
150G



K201
280ml



K101
14ml

Rejuvenator Spirit

K101 14ml, Packed 10 per carton

K201 280ml, Sold individually

Rejuvenator Spirit is food grade alcohol (ethanol 96%) which can be used to dilute paste colourings to form an edible paint or liquid colouring.

Use Sugarflair Rejuvenator Spirit with any of our powders to create edible paints. It is also an excellent cleaner for brushes or equipment such as airbrush kits.

Glucose Syrup

D801, 60g, Packed 10 per carton

D701, 400g, Sold individually

Add this Sugarflair Glucose Syrup to a range of different decorating mediums to make them easier to work with.

Adding glucose syrup to something such as sugar paste or modelling chocolate makes it more stretchy, meaning it is less likely to crack, tear or form 'elephant skin'. This is great if you are using a cheaper brand of fondant that may not have the same qualities that a premium sugar paste may have.



D801
60g



D701
400g

Confectioners Sundries



R301
50g

Tylo Extra White

R301 50g, Packed 10 per carton

This is a gum powder, with extra whitener for a brighter, whiter effect. When added to sugar paste this will strengthen it for making modelling paste.

Edible Metallic Stars

S301 3g, Silver Stars Packed 10 per carton

S302 3g, Gold Stars Packed 10 per carton

These Sugarflair Edible Metallic Gold and Silver coloured stars are perfect for adding as decorations to your celebration cakes, cupcakes, biscuits etc. Can also be used in drinks, chocolate and ice cream.



S301
SILVER



S302
GOLD



N101
14g

Gum Tragacanth

N101 14g, Packed 10 per carton

A natural gum powder used to strengthen any type of icing. Add to sugar paste to create a tough modelling paste which can be rolled very thin and sets hard which is ideal for sugar flowers.

Gum Arabic

R101 20g, Packed 10 per carton

This 20g pot of natural edible gum comes in a powder form. It may be used in baking, as a glue or as a glaze/varnish.



R101
20g

Confectioners Sundries



Gold (24 carat) and Silver Leaf

G101 Pack of 8 Leaves Gold

G201 Pack of 8 Leaves Silver

This single edible leaf transfer sheet is ideal to add to your icing creations for a touch of glamour.



P101
14g



P201
225g

Sugarcel Powder

P101 14g, Packed 10 per carton

P201 225g, Sold individually

A Gum Tragacanth substitute powder which when added to sugar paste will strengthen it for making modelling paste.

GLAZE/MATT PAINT CLEANER

B901 50ml, Packed 10 per carton

This 50ml pot of cleaner is ideal for cleaning your brushes and spillages you may incur during decorating cakes etc.



B901
50ml

Sugarflair  ***Colours***

Sugarflair Colours Ltd, Armstrong Road, Manor Trading Estate, Benfleet, Essex SS7 4PW

Tel: (01268) 752891 Fax: (01268) 759643

E-mail: info@sugarflair.com www.sugarflair.com