

2020

Specialist Manufacturers of Sugarcraft Colour Products



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



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



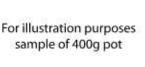
A131 DEEP PURPLE



A146 GRAPHITE



A124 LIQUORICE





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







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



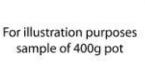
A324 WOODLAND BROWN



A310 SHADOW GREY



A323 MIDNIGHT BLACK





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.





Tartranil Concentrated Paste Colours

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



B101 PRIMROSE

flair Co

PRIMROSE



B102 CREAM

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.



B103 CHRISTMAS GREEN



B104 POPPY RED



For illustration purposes sample of 400g pot

Satin Paste Colouring



A701 ANTIQUE SILVER

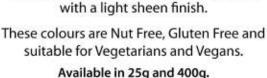


A702 GOLD



A703 ARCTIC BLUE





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

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



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 10q

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

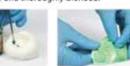
- Use the colour wheel as a guide by mixing the pastes in the ratios shown.
- 2. For greater shade control, mix colours into icing first and then combine the icings. This will allow finer adjustment of colour.



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





TOP TIP

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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.





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



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



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

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 ANTIQUE GOLD



E128 SUNBURST GOLD



E135 ROSE GOLD



E107 SATIN SILVER



E122 SILVER SPARKLE



E108 ANTIQUE SILVER



E139 PLATINUM



E109 COPPER SHEEN



E110 BRONZE SPLENDOUR



E133 BROWN SHIMMER



E111 LEMON ICE

Edible Lustre



E112 SILKY PEACH



E130 ORANGE SPARKLE



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



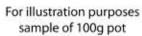
E144 FROZEN BLUE



E145 CHRISTMAS WHITE



E146 BLUSH ROSE GOLD





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 sugarwork.



E1001 PEARL



E1002 SILVER



E1003 GOLD CREAM



E1011 PURE GOLD



E1004 YELLOW



E1005 PINK



E1006 CORAL



E1007 HEATHER



E1008 BLUE



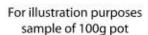
E1009 BLUE FROST



E1010 GREEN



E1012 TREASURE GOLD





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.



V313

WHITE

V317

GREY

V312

BLACK

V319 V320 TURQUOISE 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 contians 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 availible 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



CAKE DECORATING CAKE DECORATING CAKE DECORATING CAKE DECORATING CAKE DECORATING CAKE DECORATING AIRBRUSH KIT AIRBRUSH KIT SUMMYRANT AIRBRUSH KIT SUMMYRANT SUMMYRANT

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.



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.



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 is a 35g pot. Packed 10 of one colour per carton.



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.



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 use 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 Eythrosine 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.



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.

flair Co

GOLD

H205

GOLD

flair Co

COPPER

H210

COPPER





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



ROYAL BLUE



L112 HEATHER



L117 GRAPE VIOLET

L301



L113 CHOCOLATE



L114 BLACK



1122 **NAVY BLUE**



L123 ROSE GOLD



Maximum Concentrated Droplet Colours

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





B701 275q



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



280ml



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.

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

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



20G



Sugarflair Colours

150G





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

280ml

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



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.









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.





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

