## How Food Colour Dusts can be used

Colour Splash Dusts are concentrated pigment colours that can be used in a number of different ways.

1. Colouring butter cream/Royal icing

2. Colouring sugar paste

3. Brushing onto surfaces

4. Dusting roses or other model figurines

See back for a simple step by step guide of how to dust a rose

## How to dust a rose

First create your rose with a cutter or our handy tip is use an already made sugar soft rose to save time.

Powder colours are best applied using a soft paint brush and brush directly onto the rose.

To decorate the outline of the petals use a small brush.

For an all over effect, gently brush the colour all over the rose using the soft paint brush.

# Colour Splash™

FREE

Great Value, Great Quality, Great Range

## Food Dusting Colours

Can be used for:
Colouring buttercream, royal icing or sugar paste, brushing onto surfaces, dusting flowers and figurines

Colour Splash Food Colour Dusts are distributed exclusively by Culpitt in the UK.
Visit **www.culpitt.com** to see the entire range.

FREE activity inside

Colour Splash™

# Concentrated Food Dusting Colour Chart

## Pearl

Yellow
Lime
Dusty Pink
Raspberry
Ruby
Petal Pink
Kiwi
Forget me not
Teal
Turquoise
Cobalt Blue
Violet
Copper
Rose Gold
Pearl Shimmer
Snowflake
Silver Sparkle
Platinum
Gun Metal
Silver
Light Gold
Pure Gold
Pearly Gold
Rich Gold

## Matt

White
Nude
Orange
Nutmeg
Sunflower
Black
Pillar Box Red
Poppy Red
Ruby
Bramble
Blush
Pale Pink
Leaf Green
Pine Green
Navy
Bright Blue
Ocean Blue

## Metallics

Hint of Blue
Hint of Red
Hint of Green
Hint of Gold

The Hints of range are unique in that they provide a subtle hint of colour when used with white sugar paste. However, when used on black sugar paste the colour shines through.