



TruColor Q & A

FOOD COLORS

NOTE: TruColor™ Gel Paste is sold in a powder because we do not use artificial preservatives, the natural gums and natural colors are in powder or crystal form that the end user “Hydrates and decorates”. In a dry form TruColor™ has limited “water activity” so mold and bacteria simply cannot grow! In addition most artificial colors are made of mostly water, at TruColor™ we don’t sell you “water” hopefully you have plenty of your own 😊 Water is very heavy, so TruColor Products also ship for less!

Q: What colors work best for baking?

A: Every TruColor is different based on the plant source it was derived from, for example the regular blue is made from an anthocyanin or the name for the color from certain fruits (Berries, straw berries, blue berries, raspberries etc. and some vegetables (Red Cabbage, Purple Carrot) Colors derived from Anthocyanins will usually brown with heat, but may work depending on how high the heat is and how long the color is exposed to excessive temperatures.

You have to take into account what is “in” what you are trying to color or how all of your individual ingredients may affect natural color. Some natural colors bake well, other do not. Some natural colors change and react to pH or if the icing or dough medium is “basic” or “acidic”. If there is an acid like lemon Juice or Cream of Tartar (Tartaric Acid), some but not all natural colors will actually change color (hue) with every increment change in pH. And some natural colors are enhanced with an acid others are completely changed!

Colors that are known to bake well included Red Annatto, You can also make red by using our new “Baking Red” a combination of Beet and Turmeric. Orange and Bright Orange also made from Annatto. TruColor Pink derived from Beets, Sky Blue (Spirulina) (Spirulina Extract if possible), Royal Blue and TruColor Yellow from Turmeric (the new liquid yellow is the strongest) Leaf Green, Spring Green, Fuchsia, Regal Purple and all should bake fairly well!

Have fun and experiment with all the colors to find what works best in your individual application!

Q: Are there any issues with mixing the food colors into white chocolate?

A: Some colors work well including yellow...other colors work fairly well, including sky blue, royal blue, leaf green, spring green, fuchsia, pink and purple...but they were not designed for fat based products and need a bit of water to make the water soluble color "POP" water will make melted chocolate "seize" that said, you can use a carrier like paramount crystals to take water based color that you have hydrated with the least amount of water by dripping the water over the powder with a piplet or an eyedropper to make the color show and then using the paramount crystals to take the color into the fat based medium.

Q: Do these work with chocolate?

A: Regular TruColor Natural Food Color Powders were designed to be hydrated with water and added into or on the surface of most food products. TruColor is actual color from dehydrated fruits and vegetables and need water to reconstitute and show their vivid color.

Several of the powdered *Natural Food Color Paints*, (not the shine line) & the regular "Airbrush Colors" work fairly well by adding the powder directly into melted chocolate and compound coatings and stirring rapidly when hot to completely blend in.

TruColor powders that we have successfully used as a powder directly into melted white chocolate include: Sky Blue, Royal Blue, Super Pink, Fuchsia, Purple, Yellow, Leaf Green, Spring Green, Orange, Bright Orange, Brown and Dark Brown. You can mix these powders directly into the melted chocolate. Because the powders are water soluble to get the best effect and brightest color effect using any of the powders, and/ or to use all the TruColor Products and numerous shades and hues, simply add the least amount of water necessary to completely dissolve the color and add a carrier like paramount crystals to take the water based color into the fat based product without seizing the chocolate or compound coating. Using only the powder directly into the white chocolate or compound coating will give limited color, again, because the color is water soluble.

Q: Can TruColor Food Colors be used in beverages?

A: Yes, many of the colors are used in beverage applications, of course it is always advisable to weigh and create your own bench formulation before creating large batches.

Q: How do the TruColor food colors mix with fondant and gumpaste?

A: When adding into a medium such as frosting, gum paste and or fondant, you need to be aware of all the ingredients of your frosting; for example, regular blue turns purple in fondant that has an acidic preservative. Use the least amount of hot water possible to completely dissolve the color and then mix in.

Q: How do I activate the Gel Paste and Food Shine Paint colors?

A: GEL PASTE POWDER: The Starting point ratio for the Gel Paste Powder is 1:1 (One part water to one part powder)

AIR BRUSH POWDER: The starting point ratio the Natural Food Color Paint Powder is 2:1 (Two parts water to one part powder).

Use less water to make the color thicker or add more water to make the color thinner.

Make sure the color powder is completely dissolved before adding to icing or fondant or you may see specs of undissolved color.

Q: How do I store my colors and long do they last?

A: TruColor™ Natural Food Colors have an extended shelf life when stored in a dry form, in this arid state, just like a piece of dehydrated fruit there is very little water activity and mold, yeast or bacteria simply cannot grow.

Every color is good for a period of one year if stored properly (Kept dry, away from moisture, direct light & heat).

Q: Can I add the gel paste powders into buttercream frosting?

A: The TruColor™ Natural Gel Paste powders were not designed for fat based products and need a bit of water to make the water soluble color "POP." With that said, you can use a carrier like paramount crystals to take water based color you have hydrated with the least amount of water by dripping the water over the powder with a pipet or an eyedropper to make the color show and then using the paramount crystals to take the color into the fat based medium. We always recommend trying a small batch to create your own formula before creating large batches.

SANDING SUGARS

Q: What type of sugar is used for the sanding sugars?

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A: The Sugar is C&H pure cane sugar from Hawaii.

Q: Are the sanding sugars from a GMO source?

A: They are Non-GMO but not Non-GMO Project Verified

Q: What is the shelf life for the Sanding sugars?

A: TruColor™ Natural Food Colors have an extended shelf life when stored in a dry form, in this arid state, just like a piece of dehydrated fruit there is very little water activity and mold, yeast or bacteria simply cannot grow.

TruColor guarantees every color for a period of one year if stored properly (Kept dry, away from moisture, direct light & heat) unlike other so called “Natural” brands that sell you mostly water and or glycerin and a shelf life of a few months.