

B COLORS POWDER

OUR PRODUCT RANGE

Our powders work particularly well with chocolate and cocoa butter, as well as with all other mixtures, doughs and liquids.

The powder assortment includes eleven color-intensive variations. In order to create additional shades, you can mix the powders simply with each other.

APPLICATIONS

The color range of the products offers you as a professional user, a wide range of benefits: high product quality, strong color concentration and versatile, easy application. The special advantage for you is that the products you prepare get a natural coloring, which in turn comes directly from food – that is, fruits, vegetables & edible plants.

Your product thus remains free of colorants and preservatives and also meets vegetarian and vegan requirements. This enables you to communicate openly and transparently.

100% CLEAN LABEL

ADVANTAGES OF B COLORS POWDER

- + no additional liquid in the mixture
- + suitable for use in chocolate (fat-soluble)
- + long shelf life



SIMPLE APPLICATION – POWERFUL EFFECT

- + for natural color enhancement of foods in the catering sector
- + the patisserie, confectionery and bakery industries
- + for "highlighting" drinks and cocktails
- + for brightening colors in ice cream production
- + ... and much more!

Specifications and prices can be found at:

www.bombasei-decor.de
www.bombasei-decor.ch

Bombasei
Decor

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