## COLORED COCOA BUTTER COLLECTIONS

Chef Rubber a la Minute





#### **7 COLLECTIONS TO CHOOSE FROM**

When Chef Rubber first started in the industry our first two products were: Food Grade Silicone and Colored Cocoa Butter.

The Artisan Collection was the first to come into existence. This line was made up of our OG 8 starter colors: Crimson Red, Cardinal Red, Sunrise Orange, Gilded Yellow, Aureolin Yellow, Jade Green, Indigo Blue, and Alabaster White.

As our company grew so did our colors! The demand for more and more color options led us to be the leading manufacturer of colored cocoa butter with a variety of collections to choose from.

# WHAT IS COLORED COCOA BUTTER?

Colored cocoa butter is a food coloring most commonly used in chocolate and pastry. This colorant is fat based and is made up of ultra refined, organic, deodorized, kosher, plain cocoa butter blended with Natural or FD&C colors.

These colors can be used to tint chocolate, or effectively paint on a variety of confections.

We like to think of them as an edible medium. Paint that can be used on chocolate, fondant, sugar, etc.



### HOW IS COLORED COCOA BUTTER USED?

How you use your cocoa butter colors is completely up to you! To give you an idea, some of the most common ways they are applied are by utilizing an airbrush gun or paint brushes.

If you are just starting out, we suggest getting comfortable with painting cocoa butter colors with brushes, or using the finger technique to create designs.

Other methods of applying color and texture include using sponges, solid pieces of chocolate, or toothbrushes for splatter effect. Don't feel limited to use certain tools, your imagination is the limit, and the more creative you get the more fun the process is.



#### **ARTISAN COLLECTION**

**Opaque Vibrant Colors** 



#### ORIGINAL COCOA Butter Colors

It all started with 8

Being the OG line, the Artisan Collection is pretty much the go-to and trusted line for many chocolatiers and pastry chefs. Chef needing bold, Vibrant, strong, opaque color, this is your crew!

#### Do you love color/ WE DO TOO!!

If you haven't noticed , we have a small color obsession? We know, it's a little overwhelming! To make it a little easier, check out our variety of color palette kits.

Our cocoa butter colors can also be mixed together to create your own custom color, just let us know the Pantone code and we'll color match it!

Airbrushing with your cocoa butter? Let us recommend a higher horse power compressor and a larger nozzle tip to help avoid any clogging. It's a well known fact that cocoa butter will solidify as it cools down, so... you may want to keep a few things handy, like a heating pad, or heat gun to help keep the nozzle tip warm while working with an airbrush. To help keep your cocoa butter colors in a liquid state, you can use a cocoa butter warming cabinet, or a candle warmer/hot plate that will go as low as 87F/30C.



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### **DECOR COLLECTION**

Opaque Vibrant Colors + Luster

DECOR- short for Decoration The Decor collection was created to be used as a decorative addition to showpieces, display items and other nonconsumable creations adding a luster or satin finishing touch of pizzaz.

#### **JEWEL COLLECTION**

Opaque Vibrant Colors + Shimmer

We're pretty sure if this line ever went away we would be met with a lot of sad, disappointed confectioners and pastry chefs! The Jewel colored cocoa butter is the treasured sister collection to the Artisan line. What is the main difference?

SHIMMER 🕸

Yes, this collection will literally shimmer and shine and add a luxurious look to anything that it is applied on. Just like the Artisan Collection, the Jewel will provide a bright, bold, opaque color with an added shimmer, giving your product a delicate sparkling finish.

This line was born when chocolate and pastry competitions were really hot in the industry. With many chocolatiers using colors on their showpieces this line was made to help provide a rich radiance.

One of the main differences between the Jewel and Decor collection is the amount of shimmer. Think of the Jewel collection but on shimmer steroids.



#### **PEARL COLLECTION**

Sheer Pearlescent Luster



The Pearl Collection is another one of our original collections! This one is known to cause some confusion from time to time. The finished look with these is a sheer off white color, and when turned the reflection will magically show off a pearly color. It really is like magic! Unlike every other collection, these colors are available in only 7 colors.

PLUS it's 100% natural cocoa butter color.

#### NATURAL COLLECTION

Vibrant Colors of Nature

Inspired by nature and the history of Meso America, the Natural Collection is derived from natural sources like, vegetables, herbs, fruits, everything natural that earth has gifted us.

The Natural and Artisan Collections are cousins. Same, but different. The main difference is: naturally sourced color.

This line can be used to paint, color, and airbrush, just like the others. Keep in mind because these are naturally derived colors, the pigment will not be as bright and vibrant as you would find in FD&C pigments. You may also want to consider keeping your naturally colored product out of direct light, as this may cause some of the pigment to fade.



#### **ZEN COLLECTION**

Naturally Shimmering



@seren\_dipity0106

The Zen Collection was born in en era where the world was everything but Zen. Inspired by nature's neutral calming colors, we decided to take it up a notch and add shimmer! Making this the cousin line to the Jewel Collection.

This colored cocoa butter collection is also made from natural pigments derived from fruits, vegetables, herbs, etc.

#### **INFUSED COLLECTION**

Natural Semi Opaque

Imagine taking freeze dried fruits, and grinding them down into a fine powder and mixing it with cocoa butter. Actually, that's what we did!

We took our fruit powders and decided to mix them with our cocoa butter to create the Infused Collection! This line of colored cocoa butter is the most different from our other lines!

The most obvious reasons being taste and smell! The colors represent their fruit flavor, for example one of the red colors represents strawberry. Food for thought: While these won't impart an intense fruit flavor to your pastry or confections, they will add an extra layer to the sensory experience of working with color.

These colors do best when applied with a spray gun, for a velvet effect on chocolates and pastry. Airbrushing with this line may make your gun clog up, since this is a much thicker consistency. Can also be used to paint!

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