

**US Cake Supply** is your online source for high quality low cost Baking, Cake Decorating and Party Supplies. Whether you are just beginning or are an experienced pastry decorator, we have a wide selection of Cake Decorating & Cake products to fill your needs. Our professional edible colors are the ideal food coloring for any level of cake decorator and a must-have for all home bakers. Achieve an endless spectrum of magnificent colors with these intermixable colors. Perfect to use on cakes, fondant, gum paste, pastries, sugar paste, icing, and more. Our colors are made in the USA with high quality FDA approved ingredients and is Certified Kosher.

## COLOR TYPES

**Opaque:** Solid and rich colors that are ideal to use on any decorating surface.

**Pearlescent Shimmer Metallics:** Shimmering metallic colors that provide an amazing sparkle.

**Neon:** Bright and bold fluorescent colors that work best over light colored surfaces.

## AIRBRUSH COLORS

U.S. Cake Supply Airbrush Colors are highly concentrated edible airbrush food colors with superior strength and are the brightest and truest colors available. Colors are so highly concentrated, that a little goes a long way. Colors come in easy-to-use flip-top dispenser bottles. Apply colors with an airbrush or paint them on with a brush.

## LIQUA-GEL PASTE COLORS

Liqua-Gel Colors do not separate or harden, making decorating easy to control and adjust. These gels can withstand freezing and thawing without color bleeding and disperse instantly resulting in less gel being used. Can be used on surfaces such as fondants, gum paste and whipped icings without watering down the icing.

## USER GUIDE

### AIRBRUSH COLORS

1. Avoid spraying airbrush colors onto surrounding surfaces by covering them.
2. Before getting started, do a test spray on a surface like paper to practice the speed, angle and pressure of the air compressor. This will prepare you for more control of your lines.
3. Select a color to put into the airbrush and hold the nozzle at 6 – 8 inches away from the surface of the cake.
4. To darken colors, retrace the areas with the airbrush. For broader and softer lines hold the nozzle at a 45° angle. To achieve sharper and defined lines use a 90° angle.
5. Before switching colors, clean the airbrush nozzle to avoid buildup and unintended color.

### LIQUA-GEL PASTE COLORS

1. Prepare your fondant or gum paste by kneading until soft and pliable. For whipped icings, work icing to desired consistency before adding color.
2. Using our convenient squeeze bottles with a flip-top lid, add "drops" for easy-to-repeat colors every time. Avoid over-coloring by adding small quantities at a time.
3. Knead or mix the color into the fondant or icing. Add more color as necessary to achieve the desired shade.
4. Keep kneading or mixing until you achieve the desired color.

FDA APPROVED INGREDIENTS  
INGREDIENTS VARY DEPENDING ON COLOR  
MANUFACTURED & BOTTLED BY CHEFMASTER



## COLOR CHART & USER GUIDE



COLORS WORK GREAT WITH BUTTERCREAM, FONDANT,  
GUM PASTE, ROYAL ICING, GANACHES AND MORE!



## LIQUA-GEL PASTE COLORS

### BASIC COLORS

COAL BLACK	TULIP RED
ROYAL BLUE	GOLDEN YELLOW
SKY BLUE	BAKERS ROSE
BUCKEYE BROWN	GEORGIA PEACH
FLESH TONE	RED RED
LEAF GREEN	TEAL GREEN
SUNSET ORANGE	WHITE
DEEP PINK	NAVY BLUE
ROSE PINK	
	NEON BRIGHT
SUPER RED	NEON YELLOW
VIOLET	NEON PURPLE
LEMON YELLOW	NEON PINK
BURGUNDY WINE	NEON ORANGE
FUCHSIA	NEON GREEN
FOREST GREEN	NEON BLUE
CHRISTMAS RED	

## AIRBRUSH COLORS

### BASIC COLORS

MIDNIGHT BLACK	SPRING GREEN
ROYAL BLUE	SUNSET ORANGE
HAWAIIAN BLUE	DEEP PINK
SUPER RED	CANARY YELLOW
HARVEST BROWN	VIOLET

### METALLIC

METALLIC GOLD	NEON BRIGHT
METALLIC SILVER	NEON YELLOW
METALLIC RED	NEON PURPLE
METALLIC GREEN	NEON PINK
METALLIC BLUE	NEON ORANGE
METALLIC PEARL	NEON GREEN
	NEON BLUE

