

# Food Art

CATALOGO 2024

CATALOG 2024



MADE IN ITALY

# Il Percorso

**Volcke Aerosol Connection** vanta oltre 50 anni di esperienza nello sviluppo e nella produzione di aerosol, fornendo un servizio completo ai clienti.

Continuiamo a concentrarci sullo sviluppo di nuovi prodotti e su una strategia orientata al mercato, volta a raggiungere obiettivi importanti e target specifici in tutte le divisioni aziendali del Gruppo.

Come azienda a conduzione familiare, crediamo di poter fare la differenza attraverso le persone. Il nostro slogan è: "**Le brave persone sono il segno di una buona azienda**" e i nostri valori chiave sono: trasparenza, solving, insieme, rispetto.

La **divisione food**, parte di Volcke Aerosol Italy srl e focalizzata principalmente sulla produzione e fornitura con private label, oltre alle divisioni cosmetica, farmaceutica e di dispositivi medici, ha sempre richiesto un focus specifico, per il potenziale del business e per le caratteristiche di nicchia. Soprattutto perché i prodotti sono 100% **Made in Italy**.

Nell'industria alimentare, lo sviluppo continuo di tecnologie dirompenti, la digitalizzazione e la ricerca di nuove esperienze stanno già influenzando gli attori chiave e i loro modelli di business. La domanda dei consumatori è cambiata. L'autenticità dei prodotti e il **Made in Italy** stanno diventando sempre più rilevanti anche nei nuovi lifestyle, soprattutto in pasticceria e bakery, con grande attenzione alla creatività e all'ispirazione artistica. La nostra visione è cambiata e così il nostro progetto. Si è evoluta seguendo le tendenze del mercato e la divisione alimentare è diventata il primo passo per raggiungere questa evoluzione. Fare branding è il nostro obiettivo in questo momento. Abbiamo una visione chiara che identifica il concetto di branding per il futuro.



MADE IN ITALY

*The Volcke Aerosol Connection has over 50 years of experience in developing and manufacturing sprays and aerosols, providing comprehensive services to brand owners and private label customers.*

*We remain dedicated to new product development and a market-driven strategy, aiming to achieve significant goals and specific targets across all business divisions of the Group.*

*As a family company, we firmly believe that our people can make a difference. Our slogan, "Good People are the Mark of a Good Company", reflects our core values: transparency, problem-solving, togetherness, and respect.*

® *The food division, operating within Volcke Aerosol Italy Srl, is primarily dedicated to private label manufacturing. Set apart from our cosmetic, pharma, and medical device divisions, it consistently demands special attention owing to its substantial business potential and distinctive niche characteristics, particularly as our products proudly bear the "100% Made in Italy" label.*

*In the food industry, the increasing prevalence of disruptive technologies, digitalisation, and the pursuit of new experiences is already influencing key players and their business models. Consumer demands have shifted, with authenticity and Made in Italy becoming increasingly relevant in new lifestyles, particularly in pastry and bakery, where creativity and artistic inspiration receive significant attention.*

*Our vision has evolved in line with market trends, leading to a new focus on the food division as the first step in this evolution. Branding is our current objective, with a clear vision that defines the concept of our brands for the future.*

# The Path

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# Food Art

Crediamo nella tradizione, nel duro lavoro e nelle brave persone. Crediamo che questi 3 elementi siano fortemente collegati ad una naturale evoluzione del mercato e del mondo stesso.

Il marchio **VIA DELLE ARTI** è il nostro nuovo progetto food a partire dal 2024.

In Via delle Arti è dove tutto è nato, è qui che tutto continua. È un percorso, una strada ascendente che conduce davvero alla conquista e allo sviluppo continuo grazie alla ricerca, all'approccio artistico, creativo, all'innovazione e alla visione lungimirante dei suoi creatori, divulgatori di conoscenza. Grazie alla formazione e all'informazione, questo percorso sta diventando sempre di più una realtà tangibile.

Consapevolezza, differenziazione rilevante, valore, accessibilità e connessione emotiva guidano i clienti dall'essere consapevoli di un marchio a preferirlo, a essere fedeli al marchio, a insistere sul marchio, senza accettare sostituti. Il posizionamento del marchio che stiamo costruendo va in questa direzione e i progetti di costante miglioramento della qualità per le categorie di prodotto esistenti, a partire dagli spray, nostro core business, e lo sviluppo di nuovi apriranno le "porte" a nuovi mercati europei ma soprattutto statunitensi, al Giappone e ai Paesi Arabi con formule specifiche, mantenendo la versatilità e le stesse prestazioni.

Il progetto di internazionalizzazione ci aiuterà ad espandere le vendite in tutto il mondo e ad acquisire nuovi mercati, essendo supportato da una forte strategia di marketing e comunicazione.

**VIA DELLE ARTI** richiede impegno e un nuovo inizio. Continua...



We believe in tradition, hard work, and good people. We are convinced that these three elements are closely linked to the natural evolution of the market and the world itself.

**VIA DELLE ARTI** brand is our new food project starting from 2024.

On Via delle Arti is where everything was born, this is where everything continues.

It's a path, an ascending road that truly leads towards conquest and continuous development thanks to research, the artistic, creative approach, innovation and the far-sighted vision of its creators, disseminators of knowledge.

Thanks to training and information, this path is increasingly becoming a tangible reality. Awareness, relevant differentiation, value, accessibility and emotional connection – drive customers from being aware of a brand to preferring the brand, to being loyal to the brand, to insisting on the brand – accepting no substitutes. The brand positioning that we are building goes in this direction and the constant quality improvement projects for the existing product categories, starting from the sprays, our core business, and the development of new ones will open the "doors" to new European but mostly US, Japan and Arabic markets with specific formulas, maintaining the versatility and the performances. The internationalization project will help us expand the sales worldwide and gain new markets., being supported by a strong marketing & communication strategy.

**VIA DELLE ARTI** requires commitment and a new beginning. To be continued...



MADE IN ITALY



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anche versioni  
Available on request versions





SO COOL



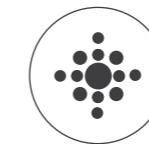
## LINEA COLORANTI COLORINGS RANGE



## colors

Si evolve un sogno, una promessa, un obiettivo. Ci siamo dedicati a migliorare i prodotti, ad aumentare le performances e a dare forma ad un concetto di desiderio artistico, creativo, ricco di colori e di nuances. Diamo forma all'arte stessa.

A dream, a promise, a goal evolves. We have dedicated ourselves to improving the products, increasing performances and giving shape to a concept of artistic, creative desire, rich in colors and nuances. We give shape to art itself.



## MATTY SPRAY



## colors

Spray effetto opaco, ideale per la colorazione di superficie come: pasta di zucchero, pastigliaggio, pasta di mandorle, cialda, cioccolato. È necessario agitare molto bene prima di utilizzare il prodotto. La sua versatilità permette di ottenere un risultato coprente ed uniforme, mantenendo la tonalità di colore indicata.

Nuova formula, performance più alte, colori brillanti.

*Matt effect spray, ideal for coloring surfaces such as: sugar paste, gum paste, almond paste, wafer, chocolate. It is necessary to shake very well before using the product. Its versatility allows you to obtain a covering and uniform result, maintaining the indicated color tone.*

*New formula, higher performances, bright colors.*



ROSA MARSHMALLOW  
MARSHMALLOW PINK  
Code: FP044755  
Size: 250 ml  
Inner: 12  
EAN: 8011400013240

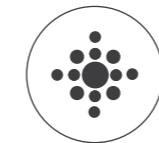




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## PEARLY SPRAY



## colors

**Spray effetto perlato**, ideale per la colorazione di superficie come: pasta di zucchero, pastigliaggio, pasta di mandorle, cialda, cioccolato, biscotti. È necessario agitare molto bene prima di utilizzare il prodotto. La sua versatilità permette di ottenere un risultato coprente ed uniforme, mantenendo la tonalità di colore indicata.

Nuova formula, performance più alte, colori brillanti.

*Pearly effect spray, ideal for coloring surfaces such as: sugar paste, gum paste, almond paste, wafer, chocolate, biscuits. It is necessary to shake very well before using the product. Its versatility allows you to obtain a covering and uniform result, maintaining the indicated color shade.*

*New formula, higher performances, bright colors.*

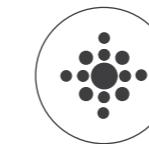




**SUPER ORO  
SUPER GOLD**

Code: FP044763  
Size: 250 ml  
Inner: 12  
EAN: 8011400013578





## VELLY SPRAY



## colors

Spray effetto velluto, ideale per la colorazione di superficie molto fredde oppure surgelate: semifreddi, mousses, gelato. È necessario mantenere a temperatura ambiente il Velly e agitare molto bene prima di spruzzare. Il risultato finale è coprente, con un effetto leggermente granuloso.

Velvet effect spray, ideal for coloring very cold or frozen surfaces: semifreddos, mousses, ice cream. It is necessary to keep the Velly at room temperature and then shake very well before spraying. The final result is opaque, with a slightly grainy effect.





## NATURAL COLORS



**ARANCIO**  
**ORANGE**  
Code: FP044689  
Size: 250 ml  
Inner: 12  
EAN: 8011400014025



**GIALLO**  
**YELLOW**  
Code: FP044691  
Size: 250 ml  
Inner: 12  
EAN: 8011400014049



**GIALLO AF**  
**YELLOW AF**  
Code: FP044693  
Size: 250 ml  
Inner: 12  
EAN: 8011400014056



**ROSSO**  
**RED**  
Code: FP044695  
Size: 250 ml  
Inner: 12  
EAN: 8011400014063



**VERDE**  
**GREEN**  
Code: FP044697  
Size: 250 ml  
Inner: 12  
EAN: 8011400014070



**VERDE PISTACCHIO**  
**PISTACHIO GREEN**  
Code: FP044699  
Size: 250 ml  
Inner: 12  
EAN: 8011400014087



**VERDE SMERALDO**  
**EMERALD GREEN**  
Code: FP044701  
Size: 250 ml  
Inner: 12  
EAN: 8011400014094



**VIOLA**  
**PURPLE**  
Code: FP044703  
Size: 250 ml  
Inner: 12  
EAN: 8011400014100



**GRIGIO**  
**GREY**  
Code: FP044705  
Size: 250 ml  
Inner: 12  
EAN: 8011400014117



**BRUNO**  
**BROWN**  
Code: FP044707  
Size: 250 ml  
Inner: 12  
EAN: 8011400014124



**NERO**  
**BLACK**  
Code: FP044709  
Size: 250 ml  
Inner: 12  
EAN: 8011400014131



**AZZURRO**  
**LIGHT BLUE**  
Code: FP044711  
Size: 250 ml  
Inner: 12  
EAN: 8011400014148



**CARAMELLO**  
**CARAMEL**  
Code: FP044713  
Size: 250 ml  
Inner: 12  
EAN: 8011400014155



**FUCSIA**  
**FUCHSIA**  
Code: FP044715  
Size: 250 ml  
Inner: 12  
EAN: 8011400014162



**ROSA PESCA**  
**PEACH PINK**  
Code: FP044717  
Size: 250 ml  
Inner: 12  
EAN: 8011400014667



**ROSA PASTELLO**  
**PASTEL PINK**  
Code: FP044719  
Size: 250 ml  
Inner: 12  
EAN: 8011400014032



**NATURAL COLORS**  
**MARRONE (CON CACAO IN POLVERE)**  
**BROWN (WITH COCOA POWDER)**

Code: FP044721  
Size: 250 ml  
Inner: 12  
EAN: 8011400014179



**NATURAL COLORS**  
**BIANCO NEUTRO**  
**NEUTRAL WHITE**

Code: FP044723  
Size: 250 ml  
Inner: 12  
EAN: 8011400014186



**NATURAL COLORS**  
**ROSSO**  
**RED**

Code: FP044725  
Size: 250 ml  
Inner: 12  
EAN: 8011400014209



**NATURAL COLORS**  
**GIALLO**  
**YELLOW**

Code: FP044727  
Size: 250 ml  
Inner: 12  
EAN: 8011400014216



**NATURAL COLORS**  
**LILLA**  
**LILAC**

Code: FP044729  
Size: 250 ml  
Inner: 12  
EAN: 8011400014223

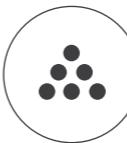


**NATURAL COLORS**  
**ROSA**  
**PINK**

Code: FP044731  
Size: 250 ml  
Inner: 12  
EAN: 8011400014230



SUPERFICIE / SURFACES COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTATI BISCUITS	PANNA WHIPPED CREAM	CIOCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO	GELATO ICECREAM
Tutti i colori / All colors	X	X	X	X	X	X	X	X	X	✓	✓



## COLORANTE ALIMENTARE IDROSOLUBILE IN POLVERE WATER SOLUBLE FOOD COLORING POWDER



## colors

Colorante in polvere idrosolubile, utilizzato per colorare le miscele magre a base di: acqua e zucchero, sciroppo di glucosio, isomalto.

Come indicazione precisa suggeriamo di colorare: pane e prodotti da forno come: brioches, croissants, etc, pan di spagna, meringhe, gelato, glasse e creme vegetali.

Formula alta concentrazione.

Water soluble coloring powder, used to color lean mixtures based on: water and sugar, glucose syrup, isomalt.

As a precise indication we suggest coloring: bread and baked products such as brioches, croissants, etc, sponge cake, meringues, ice cream, icings and vegetable creams.

High color content formula.



**GIALLO**  
YELLOWCode: MG044796  
Size: 25 g  
Inner: 12  
EAN: 8011400014353**GIALLO UOVO**  
EGG YELLOWCode: MG044797  
Size: 25 g  
Inner: 12  
EAN: 8011400014360**ROSSO**  
REDCode: MG044798  
Size: 25 g  
Inner: 12  
EAN: 8011400014377**VERDE PISTACCHIO**  
PISTACHIO GREENCode: MG044808  
Size: 25 g  
Inner: 12  
EAN: 8011400012526**VERDE MELA**  
APPLE GREENCode: MG044809  
Size: 25 g  
Inner: 12  
EAN: 8011400012533**VERDE MENTA**  
MINT GREENCode: MG044810  
Size: 25 g  
Inner: 12  
EAN: 8011400012540**BORGOGNA**  
BORDEAUXCode: MG044799  
Size: 25 g  
Inner: 12  
EAN: 8011400012472**BRUNO CACAO**  
COCOA BROWNCode: MG044800  
Size: 25 g  
Inner: 12  
EAN: 8011400014384**CIOCC. FONDENTE**  
DARK CHOCOLATECode: MG044801  
Size: 25 g  
Inner: 12  
EAN: 8011400012489**VERDE FOGLIA**  
LEAF GREENCode: MG044811  
Size: 25 g  
Inner: 12  
EAN: 8011400012557**NERO PROFONDO**  
DEEP BLACKCode: MG044812  
Size: 25 g  
Inner: 12  
EAN: 8011400014421**ROSA**  
PINKCode: MG044813  
Size: 25 g  
Inner: 12  
EAN: 8011400012564**ARANCIO**  
ORANGECode: MG044802  
Size: 25 g  
Inner: 12  
EAN: 8011400014391**BLU**  
BLUECode: MG044803  
Size: 25 g  
Inner: 12  
EAN: 8011400014407**VERDE**  
GREENCode: MG044804  
Size: 25 g  
Inner: 12  
EAN: 8011400014414**FUXIA**  
FUCHSIACode: MG044814  
Size: 25 g  
Inner: 12  
EAN: 8011400012571**TURCHESE**  
TURQUOISECode: MG044815  
Size: 25 g  
Inner: 12  
EAN: 8011400012588**AVORIO PESCA**  
IVORY PEACHCode: MG044816  
Size: 25 g  
Inner: 12  
EAN: 8011400012595**VERDE LIME**  
LIME GREENCode: MG044805  
Size: 25 g  
Inner: 12  
EAN: 8011400012496**VERDE OTTANIO**  
TEAL GREENCode: MG044806  
Size: 25 g  
Inner: 12  
EAN: 8011400012502**VERDE INGLESE**  
ENGLISH GREENCode: MG044807  
Size: 25 g  
Inner: 12  
EAN: 8011400012519**COLORANTE IN POLVERE IDROSOLUBILE / WATER SOLUBLE COLORING POWDER**

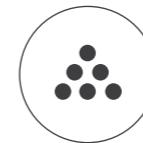
MASSA / MIX	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTATI BISCUITS	PANNA WHIPPED CREAM	CIOCCHOLATO CHOCOLATE	MOUSSES MOUSSES	SEMIFREDDO SEMIFREDDO
COLORI / COLORS										

Tutti i colori / All colors

- |   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|
| ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✗ | ✓ | ✓ |
|---|---|---|---|---|---|---|---|---|---|---|



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## COLORANTE ALIMENTARE LIPOSOLUBILE IN POLVERE

### LIPO SOLUBLE FOOD COLORING POWDER



## colors

**Colorante in polvere liposolubile** (termine tecnico: lacca dispersibile), utilizzato per colorare le miscele grasse a base di: olio e derivati, burro di cacao. Come indicazione precisa suggeriamo di colorare in **massa**: macarons, creme al burro, cioccolato.

In **superficie**, suggeriamo di colorare a secco, con un pennello, sfumando, le decorazioni di pasta di zucchero, modellaggio e pastigliaggio, soprattutto i fiori decorativi.

Formula alta concentrazione.

**Lipo soluble coloring powder** (technical term: dispersible lake), used to color fat mixtures based on: oil and derivatives, cocoa butter. As a precise indication we suggest **mass coloring** of: macarons, butter creams, chocolate.

On the **surface**, we suggest dry coloring, with a brush, fading, the sugar paste, modelling and gum paste decorations, especially the decorative flowers.

High color content formula.





GIALLO  
YELLOW

Code: MG044834  
Size: 25 g  
Inner: 12  
EAN: 8011400014315



GIALLO UOVO  
EGG YELLOW

Code: MG044835  
Size: 25 g  
Inner: 12  
EAN: 8011400012274



ROSSO  
RED

Code: MG044836  
Size: 25 g  
Inner: 12  
EAN: 8011400014322



VERDE MELA  
APPLE GREEN

Code: MG044846  
Size: 25 g  
Inner: 12  
EAN: 8011400012366



VERDE MENTA  
MINT GREEN

Code: MG044847  
Size: 25 g  
Inner: 12  
EAN: 8011400012373



VERDE FOGLIA  
LEAF GREEN

Code: MG044848  
Size: 25 g  
Inner: 12  
EAN: 8011400012380



BORGOGNA  
BORDEAUX

Code: MG044837  
Size: 25 g  
Inner: 12  
EAN: 8011400012281



BRUNO CACAO  
CACAO BROWN

Code: MG044838  
Size: 25 g  
Inner: 12  
EAN: 8011400012298



CIOCC. FONDENTE  
DARK CHOCOLATE

Code: MG044839  
Size: 25 g  
Inner: 12  
EAN: 8011400012304



NERO  
BLACK

Code: MG044849  
Size: 25 g  
Inner: 12  
EAN: 8011400012397



ROSA  
PINK

Code: MG044850  
Size: 25 g  
Inner: 12  
EAN: 8011400012403



FUXIA  
FUCHSIA

Code: MG044851  
Size: 25 g  
Inner: 12  
EAN: 8011400012410



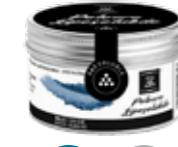
AZZURRO  
LIGHT BLUE

Code: MG044854  
Size: 25 g  
Inner: 12  
EAN: 8011400012441



ARANCIO  
ORANGE

Code: MG044840  
Size: 25 g  
Inner: 12  
EAN: 8011400012311



BLU  
BLUE

Code: MG044841  
Size: 25 g  
Inner: 12  
EAN: 8011400014339



VERDE LIME  
LIME GREEN

Code: MG044842  
Size: 25 g  
Inner: 12  
EAN: 8011400012328



VIOLA UVA  
PURPLE GRAPE

Code: MG044855  
Size: 25 g  
Inner: 12  
EAN: 8011400012458



BIANCO E 170  
WHITE E170

Code: MG044856  
Size: 25 g  
Inner: 12  
EAN: 8011400012465



VERDE OTTANIO  
TEAL GREEN

Code: MG044843  
Size: 25 g  
Inner: 12  
EAN: 8011400012335



VERDE INGLESE  
ENGLISH GREEN

Code: MG044844  
Size: 25 g  
Inner: 12  
EAN: 8011400012342



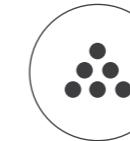
VERDE PISTACCHIO  
PISTACHIO GREEN

Code: MG044845  
Size: 25 g  
Inner: 12  
EAN: 8011400012359



#### COLORANTE IN POLVERE LIPOSOLUBILE / LIPO SOLUBLE COLORING POWDER

COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCOLATO CHOCOLATE	MOUSSES MOUSSES	SEMIFREDDO SEMIFREDDO
MASSA / MIX Tutti i colori / All colors	✗	✗	✓	✗	✗	✗	✗	✓	✗	✗
SUPERFICIE / SURFACES A secco / Dry Tutti i colori / All colors	✓	✓	✗	✗	✗	✗	✗	✓	✗	✗



COLORANTE ALIMENTARE  
PERLATO  
PEARLY FOOD COLORING  
POWDER



## colors

**Colorante in polvere perlato**, utilizzato per colorare le superficie di: prodotti a base di zucchero (pasta di zucchero, pasta di modellaggio, pastigliaggio), pasta di mandorle, macarons, biscotti, burro di cacao, cioccolato.

Da utilizzare con un pennello a secco oppure in miscela, base burro di cacao oppure alcol alimentare.

Formula alta concentrazione.

**Pearly coloring powder**, used to color the surfaces of: sugar-based products (sugar paste, modelling paste, gum paste), almond paste, macarons, biscuits, cocoa butter, chocolate.

To be used as dry powder with a brush or in a mixture, based on cocoa butter or edible alcohol.

High color content formula.





**ROSSO  
RED**  
Code: MG044615  
Size: 25 g  
Inner: 12  
EAN: 8011400013981



**ROSSO FRAGOLA  
STRAWBERRY RED**  
Code: MG044616  
Size: 25 g  
Inner: 12  
EAN: 8011400012144



**BRONZO  
BRONZE**  
Code: MG044617  
Size: 25 g  
Inner: 12  
EAN: 8011400013998



**GIALLO  
YELLOW**  
Code: MG044627  
Size: 25 g  
Inner: 12  
EAN: 8011400012229



**VIOLA UVA  
PURPLE GRAPE**  
Code: MG044628  
Size: 25 g  
Inner: 12  
EAN: 8011400012236



**NERO  
BLACK**  
Code: MG044629  
Size: 25 g  
Inner: 12  
EAN: 8011400012243



**SUPER ORO  
SUPER GOLD**  
Code: MG044618  
Size: 25 g  
Inner: 12  
EAN: 8011400014001



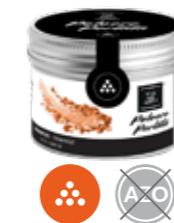
**ARGENTO  
SILVER**  
Code: MG044619  
Size: 25 g  
Inner: 12  
EAN: 8011400014018



**ORO BRILLANTE  
BRILLIANT GOLD**  
Code: MG044620  
Size: 25 g  
Inner: 12  
EAN: 8011400012151



**TURCHESE  
TURQUOISE**  
Code: MG044630  
Size: 25 g  
Inner: 12  
EAN: 8011400012250



**ARANCIO  
ORANGE**  
Code: MG044631  
Size: 25 g  
Inner: 12  
EAN: 8011400012267



**ROSA  
PINK**  
Code: MG044621  
Size: 25 g  
Inner: 12  
EAN: 8011400012168



**AZZURRO  
LIGHT BLUE**  
Code: MG044622  
Size: 25 g  
Inner: 12  
EAN: 8011400012175



**BLU  
BLUE**  
Code: MG044623  
Size: 25 g  
Inner: 12  
EAN: 8011400012182



**VERDE  
GREEN**  
Code: MG044624  
Size: 25 g  
Inner: 12  
EAN: 8011400012199

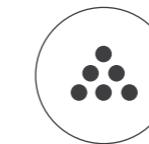


**VERDE SCURO  
DARK GREEN**  
Code: MG044625  
Size: 25 g  
Inner: 12  
EAN: 8011400012205



**LIME  
LIME**  
Code: MG044626  
Size: 25 g  
Inner: 12  
EAN: 8011400012212

COLORANTE IN POLVERE PERLATO / PEARLY COLORING POWDER									
SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCOLATO CHOCOLATE	MOUSSES SEMIFREDDO
COLORI / COLORS	✓	✓	✓	✓	✓	✓	✓	✓	✓
Tutti i colori / All colors	✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓								



## PUMP POWDER



## colors

**Colorante in polvere perlato**, utilizzato per colorare le superficie di: prodotti a base di zucchero (pasta di zucchero, pasta di modellaggio, pastigliaggio), pasta di mandorle, macarons, biscotti, burro di cacao, cioccolato.

Da utilizzare spruzzando sul dolce da decorare.

Formula alta concentrazione.

**Pearly coloring powder**, used to color the surfaces of: sugar-based products (sugar paste, modelling paste, gum paste), almond paste, macarons, biscuits, cocoa butter, chocolate.

To be used by spraying on the cake to be decorated.

High color content formula.



SUPERFICIE / SURFACES COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCCOLATO CHOCOLATE	MOUSSES MOUSSES	SEMIFREDDO SEMIFREDDO
Tutti i colori / All colors										
	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓



**COLORANTE ALIMENTARE  
LIQUIDO, BASE ACQUA**  
**WATER-BASED LIQUID  
FOOD COLORING**



## colors

Colorante liquido, base acqua, utilizzato per colorare con l'aiuto dell'aerografo le superficie di: pasta di zucchero, pastigliaggio.

Formula alta concentrazione.

Liquid dye, water based, used to color with the help of an airbrush, the surfaces of: sugar paste, gum paste.

High color content formula.



**AZZURRO  
LIGHT BLUE**

Code: MG044525  
Size: 250 ml  
Inner: 12  
EAN: 8011400014476



**BLU  
BLUE**

Code: MG044526  
Size: 250 ml  
Inner: 12  
EAN: 8011400014483



**GIALLO LIMONE  
LEMON YELLOW**

Code: MG044527  
Size: 250 ml  
Inner: 12  
EAN: 8011400014490



**GIALLO UOVO  
EGG YELLOW**

Code: MG044528  
Size: 250 ml  
Inner: 12  
EAN: 8011400014506



**NERO  
BLACK**

Code: MG044529  
Size: 250 ml  
Inner: 12  
EAN: 8011400014513



**ROSSO  
RED**

Code: MG044530  
Size: 250 ml  
Inner: 12  
EAN: 8011400014520



**ROSSO FRAGOLA  
STRAWBERRY RED**

Code: MG044531  
Size: 250 ml  
Inner: 12  
EAN: 8011400014537



**ROSA  
PINK**

Code: MG044532  
Size: 250 ml  
Inner: 12  
EAN: 8011400014544



**VERDE  
GREEN**

Code: MG044533  
Size: 250 ml  
Inner: 12  
EAN: 8011400014551



**MARRONE  
BROWN**

Code: MG044534  
Size: 250 ml  
Inner: 12  
EAN: 8011400012687



**ARANCIO  
ORANGE**

Code: MG044535  
Size: 250 ml  
Inner: 12  
EAN: 8011400012694



**VIOLA  
PURPLE**

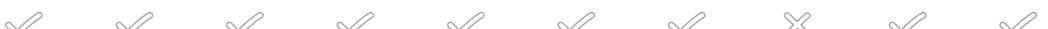
Code: MG044536  
Size: 250 ml  
Inner: 12  
EAN: 8011400012700



**COLORANTE LIQUIDO BASE ACQUA / WATER-BASED COLORING**

SUPERFICIE / SURFACES COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCOLATO CHOCOLATE	MOUSSES MOUSSES	SEMIFREDDO SEMIFREDDO
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Tutti i colori / All colors



SOLO PER MISCELE MOLTO LIQUIDE / ONLY FOR VERY LIQUID MIXTURES



**COLORANTE ALIMENTARE  
LIQUIDO, BASE ALCOL  
ALCOHOL-BASED LIQUID  
FOOD COLORING**



## colors

Colorante liquido, base alcol, ad alta coprenza, utilizzato per colorare con l'aiuto dell'aerografo le **superficie** di: pasta di zucchero, pastigliaggio, cioccolato. Si consiglia di agitare molto bene il flacone prima di utilizzarlo.

Formula alta concentrazione.

*Liquid dye, alcohol based, high coverage, used to color with the help of an airbrush, the surfaces of: sugar paste, gum paste, chocolate. It is recommended to shake very well the bottle before usage.*

*High color content formula.*



AZZURRO  
LIGHT BLUE

Code: MG044537  
Size: 250 ml  
Inner: 12  
EAN: 8011400012717



BLU  
BLUE

Code: MG044538  
Size: 250 ml  
Inner: 12  
EAN: 8011400012724



GIALLO LIMONE  
LEMON YELLOW

Code: MG044539  
Size: 250 ml  
Inner: 12  
EAN: 8011400012731



GIALLO UOVO  
EGG YELLOW

Code: MG044540  
Size: 250 ml  
Inner: 12  
EAN: 8011400012748



NERO  
BLACK

Code: MG044541  
Size: 250 ml  
Inner: 12  
EAN: 8011400012755



ROSSO  
RED

Code: MG044542  
Size: 250 ml  
Inner: 12  
EAN: 8011400012762



ROSSO FRAGOLA  
STRAWBERRY RED

Code: MG044544  
Size: 250 ml  
Inner: 12  
EAN: 8011400012779



ROSA  
PINK

Code: MG044545  
Size: 250 ml  
Inner: 12  
EAN: 8011400012786



VERDE  
GREEN

Code: MG044546  
Size: 250 ml  
Inner: 12  
EAN: 8011400012793



MARRONE  
BROWN

Code: MG044547  
Size: 250 ml  
Inner: 12  
EAN: 8011400012809



ARANCIO  
ORANGE

Code: MG044548  
Size: 250 ml  
Inner: 12  
EAN: 8011400012816



VIOLA  
PURPLE

Code: MG044549  
Size: 250 ml  
Inner: 12  
EAN: 8011400012823



### COLORANTE LIQUIDO BASE ALCOL / ALCOHOL-BASED LIQUID COLORING

SUPERFICIE / SURFACES	PASTA DI ZUCCHERO SUGARPASTE	PASTA DI GUMPASTE GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCOLATO CHOCOLATE	MOUSSES MOUSSES	SEMIFREDDO SEMIFREDDO
COLORI / COLORS	✓	✓	✓	✓	✓	✓	✗	✓	✓	✓
Tutti i colori / All colors	✓ ✓ ✓ ✓ ✓ ✓ ✗ ✓ ✓ ✓									



## COLORANTE ALIMENTARE LIQUIDO, BASE OLIO

### OIL-BASED LIQUID FOOD COLORING



## colors

Colorante liquido, base olio di girasole, utilizzato per colorare le miscele grasse a base di: olio e derivati, burro di cacao, cioccolato.

Come indicazione precisa suggeriamo di colorare in **massa**: burro di cacao, creme al burro, cioccolato.

In **superficie**, suggeriamo di colorare e decorare con un pennello superficie di cioccolato.

Formula alta concentrazione.

*Liquid dye, sunflower oil based, used to color fatty mixtures based on: oil and derivatives, cocoa butter, chocolate.*

*As a precise indication we suggest **mass** coloring: cocoa butter, butter cream, chocolate.*

*On the surface, we suggest coloring and decorating with a brush the surface of chocolate.*

Highly concentrated formula.



### BLU BLUE

Code: MG044420  
Size: 250 ml  
Inner: 12  
EAN: 8011400014438



### GIALLO YELLOW

Code: MG044421  
Size: 250 ml  
Inner: 12  
EAN: 8011400014445



### ROSSO RED

Code: MG044422  
Size: 250 ml  
Inner: 12  
EAN: 8011400014452



### VERDE GREEN

Code: MG044423  
Size: 250 ml  
Inner: 12  
EAN: 8011400014469



### ROSA PINK

Code: MG044424  
Size: 250 ml  
Inner: 12  
EAN: 8011400012830



### AZZURRO LIGHT BLUE

Code: MG044425  
Size: 250 ml  
Inner: 12  
EAN: 8011400012847



### GIALLO UOVO EGG YELLOW

Code: MG044426  
Size: 250 ml  
Inner: 12  
EAN: 8011400012854



### NERO BLACK

Code: MG044427  
Size: 250 ml  
Inner: 12  
EAN: 8011400012861



### VIOLA PURPLE

Code: MG044428  
Size: 250 ml  
Inner: 12  
EAN: 8011400012878



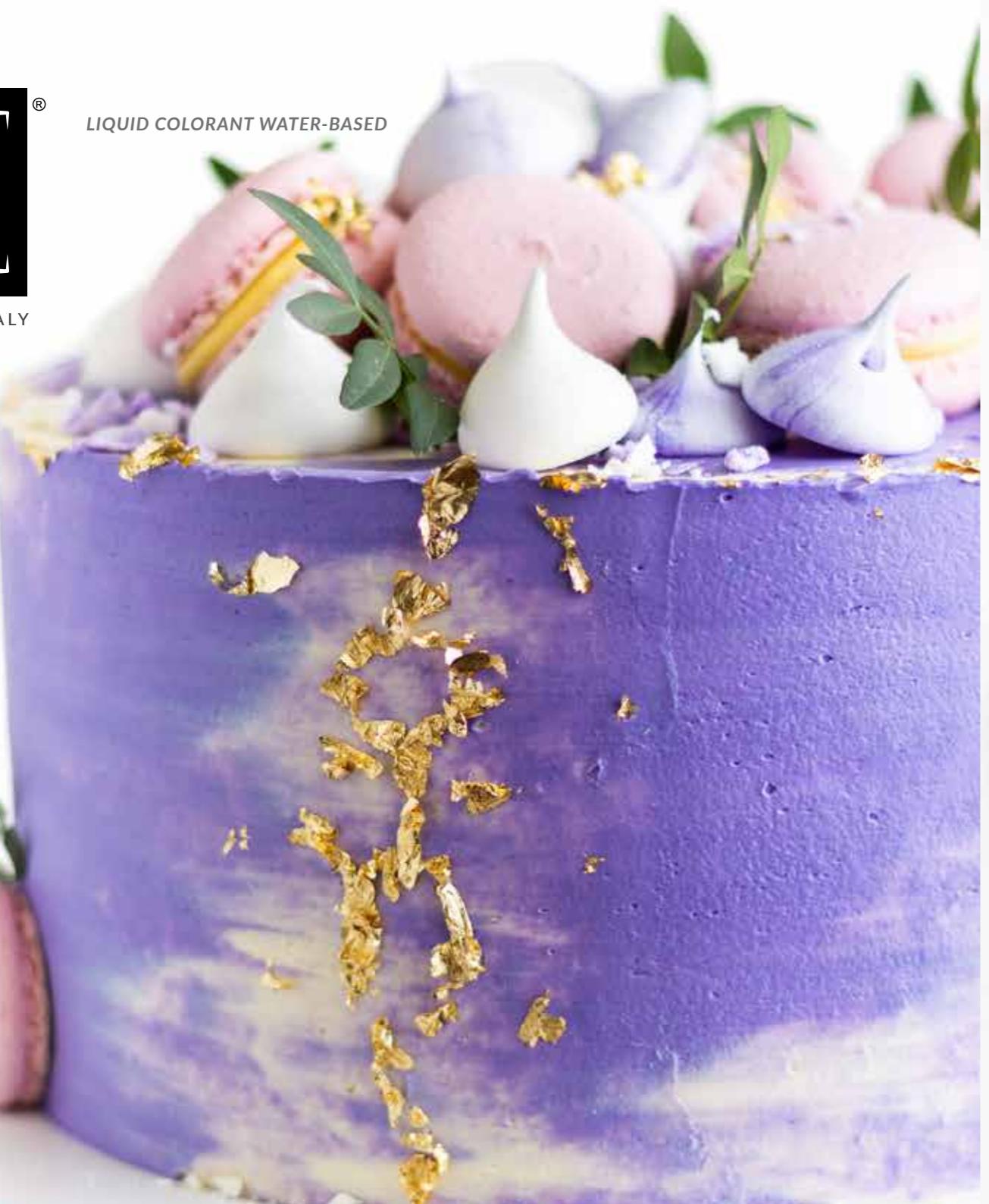
### COLORANTE LIQUIDO BASE OLIO / OIL-BASED coloring

SUPERFICIE / SURFACES MASSA / MIX COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
Tutti i colori / All colors	X	X	X	X	X	X	X	✓	X	X



MADE IN ITALY

LIQUID COLORANT WATER-BASED



LIQUID COLORANT OIL-BASED



## BURRO DI CACAO COLORATO, CONCENTRATO CONCENTRATED COLORED COCOA BUTTER



## colors

**Burro di cacao concentrato**, utilizzato per colorare gli stampi in policarbonato per realizzare praline decorate e colorate **superficialmente**. Si consiglia di temperare molto bene sia il burro di cacao, che il cioccolato che verrà utilizzato.

Utilizzare il prodotto sciolto anche a pennello per dipingere le **superficie** di pasta di zucchero e cioccolato.

Formula alta concentrazione.

**Concentrated cocoa butter**, used to color polycarbonate molds to make decorated and **superficially** colored pralines. It is advisable to temper very well both the cocoa butter and the chocolate.

Also use the melted product with a brush to paint sugar paste and chocolate surfaces.

Highly concentrated formula.





#### BURRO DI CACAO CONCENTRATO / CONCENTRATED CACAO BUTTER

SUPERFICIE / SURFACES COLORI / COLORS	PASTA DI ZUCCHERO SUGARPASTE	PASTIGLIAGGIO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTATI BISCUITS	PANNA WHIPPED CREAM	CIOCOLATO CHOCOLATE	MOUSSES	SEMIFREDDO
Tutti i colori / All colors	X	X	X	X	X	X	X	✓	X	X



## GEL COLORANT



## colors

**Gel concentrato**, base sciroppo di glucosio, per la colorazione in **massa** di prodotti a base di zucchero e miscele magre in genere.

Si consiglia di colorare: pasta di zucchero, pastigliaggio, pasta di modellaggio, glasse, creme al burro, panna, ghiaccia reale, meringhe, pan di spagna e vari prodotti da forno dolci.

Da utilizzare anche a pennello per **dipingere** su pasta di zucchero e pastigliaggio.

Seguire le istruzioni per il dosaggio.

Formula alta concentrazione.

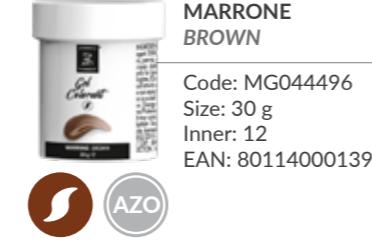
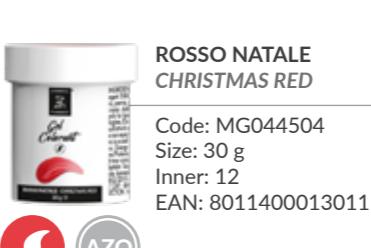
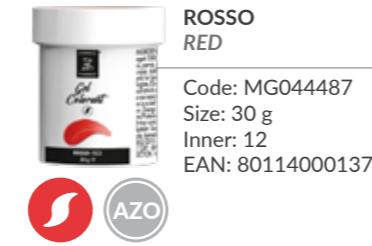
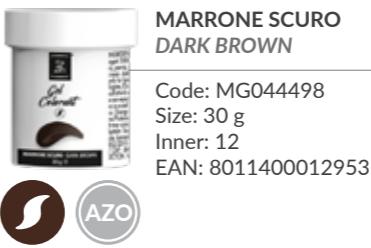
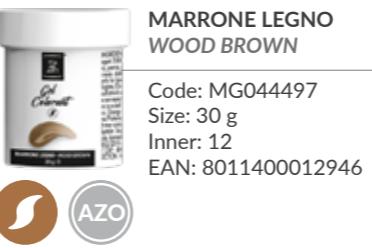
**Concentrated gel**, glucose syrup based, for **mass** coloring of sugar-based products and lean mixtures in general.

We recommend coloring: sugar paste, gum paste, modelling paste, icings, butter creams, cream, royal icing, meringues, sponge cake and various sweet baked goods.

Can also be used with a brush to **paint** on sugar paste and gum paste.

Follow the dosing instructions.

Highly concentrated formula.



MASSA / MIX	PASTA DI ZUCCHERO	PASTIGLIAGO GUMPASTE	PASTA DI MANDORLE ALMOND PASTE	PAN DI SPAGNA SPONGE CAKE	CIALDA WAFER	BISCOTTI BISCUITS	PANNA WHIPPED CREAM	CIOCOLATO CHOCOLATE	MOUSSES MOUSSES	SEMIFREDDO SEMIFREDDO
COLORI / COLORS										
Tutti i colori / All colors	✓	✓	✓	✓	✓	✓	✓	✓	✗	✓



MADE IN ITALY



## PASTA DI ZUCCHERO SUGAR PASTE



## colors

Pasta di zucchero, bianca e colorata, per la copertura di torte in generale. Consigliamo per la stesura, l'utilizzo di un mattarello aiutandosi con dello zucchero a velo per impedire al prodotto di attaccarsi alla superficie.

Sugar paste, white and colored, for covering any type of cake. We recommend to use a rolling pin and to help yourself with powdered sugar to prevent the sticking of the product on the surface.



**ARANCIO**  
**ORANGE**

Code: MG044663  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014827



**BIANCO**  
**WHITE**

Code: MG044674  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014681



**ROSSO**  
**RED**

Code: MG044650  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014698



**ACQUA MARINA**  
**OCEAN BLUE**

Code: MG044660  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014797



**TURCHESE**  
**TURQUOISE**

Code: MG044661  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014803



**MARRONE CIOCCOLATO**  
**CHOCOLATE BROWN**

Code: MG044662  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014810



**GIALLO**  
**YELLOW**

Code: MG044651  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014704



**VERDE FOGLIA**  
**LEAVE GREEN**

Code: MG044652  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014711



**BLU**  
**BLUE**

Code: MG044653  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014728



**BIANCO**  
**WHITE**

Code: MG044649  
Size: 5 Kg  
Inner: 1  
EAN: 8011400014674



**BLU NOTTE**  
**DEEP BLUE**

Code: MG044654  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014735



**NERO**  
**BLACK**

Code: MG044655  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014742



**ROSA**  
**PINK**

Code: MG044656  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014759



**FUCSIA**  
**FUCHSIA**

Code: MG044657  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014766



**AZZURRO**  
**LIGHT BLUE**

Code: MG044658  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014773



**VIOLA**  
**PURPLE**

Code: MG044659  
Size: 1 Kg  
Inner: 6  
EAN: 8011400014780

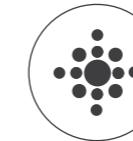




MADE IN ITALY

*Pasta Sol*





## SHINY SPRAY



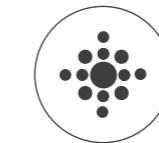
## finish deco

**Spray effetto lucidante**, ideale per superficie come: cioccolato e masse grasse in genere.

*Spray with a polishing effect, ideal for surfaces such as: chocolate and fat masses in general.*



Code: FP044822  
Size: 400 ml  
Inner: 12  
EAN: 8011400013530



## COOLY SPRAY



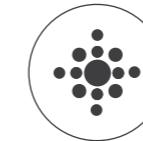
## finish deco

Spray effetto freddo, ideale per la realizzazione e l'assemblaggio di pièces di cioccolato, zucchero o isomalto. Raffredda velocemente.

Cold effect spray, ideal for making and assembling chocolate, sugar or isomalt pieces. Cools very fast.

Code: FP044823  
Size: 400 ml  
Inner: 12  
EAN: 8011400013547





## SPRAY GEL



## finish deco

Spray effetto lucido e protettivo, a base di gelatina (sciroppo di glucosio) per dolci decorati con frutta fresca.

Prodotto realizzato con il sistema BOV.

Spray with a shiny and protective effect, based on gelatine (glucose syrup) for desserts decorated with fresh fruit.

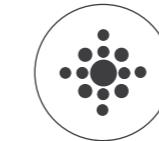
Product made with the BOV system.

Code: FP044820  
Size: 190 ml  
Inner: 12  
EAN: 8011400013554





MADE IN ITALY



## BRILLO BRIOCHES



## finish deco

Spray effetto lucido per brioches, croissants e prodotti da forno. Per ottenere la finitura lucida, si consiglia di spruzzare il prodotto appena sfornato.

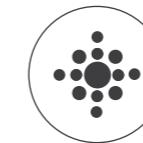
Prodotto realizzato con il sistema BOV.

Shiny effect spray for brioches, croissants and baked goods. To obtain the shiny finish, it is recommended to spray the product as soon as it is baked (just taken out from the oven).

Product made with the BOV system.

Code: FP044821  
Size: 190 ml  
Inner: 12  
EAN: 8011400014841





VOL (10) SPRAY  
STACCANTE

PALM FREE  
STACCANTE



## non-stick BAKING SPRAY

Spray effetto staccante per teglie e stampi. Da utilizzare per prodotti da forno, spruzzando uno strato sottile sulla teglia o stampo prima di versare l'impasto.

Release effect spray for pans and moulds. To be used for baked goods, spraying a thin layer onto the pan or mould before pouring the dough.

VOL (10) SPRAY STACCANTE  
NON-STICK BAKING SPRAY

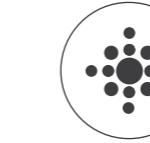
Code: FP044337  
Size: 500 ml  
Inner: 12  
EAN: 8011400013516

PALM FREE STACCANTE  
NON-STICK BAKING SPRAY

Code: FP044824  
Size: 500 ml  
Inner: 12  
EAN: 8011400013523



MADE IN ITALY



## VOL (5.5) SPRAY STACCANTE



## non-stick BAKING SPRAY

Spray effetto staccante per teglie e stampi. Da utilizzare per prodotti da forno, spruzzando uno strato sottile sulla teglia o stampo prima di versare l'impasto.

Release effect spray for pans and moulds. To be used for baked goods, spraying a thin layer onto the pan or mould before pouring the dough.

SU RICHIESTA / ON REQUEST  
VOL (5.5) SPRAY STACCANTE GPL  
NON-STICK BAKING SPRAY

Size: 250 ml  
Inner: 12  
EAN: 8011400013509

SU RICHIESTA / ON REQUEST  
VOL (5.5) SPRAY STACCANTE CO<sub>2</sub>  
NON-STICK BAKING SPRAY

## NOTE

## NOTE

NOTE

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*We do believe  
that in the heart  
and mind of everybody  
there is an artistic  
soul yet to blossom*

[www.viadellearti.it](http://www.viadellearti.it)



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