



colour mill.

WHAT MAKES COLOUR MILL SO GREAT?

PIGMENTS VS DYES EXPLAINED

PIGMENTS - COLOUR MILL

Pigments are Opaque - this means you cannot see through them. When you layer your Buttercream using Colour Mill (like in the reverse photo), you cannot see the colour underneath. With Colour Mill you can create beautiful textured layers without the unwanted blending of colours.

It's like painting... But with buttercream!

Pigments are also UV resistant, they won't fade in the sun!
Great for Summer events and in craft products like candles.

DYES - EVERYONE ELSE

Dyes are Transparent - this means they're see through. If you try the same buttercream technique using a Dye (other brands) it will blend with the colour below and not achieve the same effect.

Dyes will also fade in the sun, especially pink & purple!

OILS VS GELS EXPLAINED

IT'S SIMPLE!

What happens when you mix Water & Oil? Correct! They separate.
What do we love to use in Baking & Caking? Exactly! Butter, Fat & Oil.

So... Why would we use a Water-Based Gel colouring in our baking?
Colour Mill is made with Oil, it mixes with your Buttercream, Chocolate, Fondant, Gum Paste, Ganache, Cocoa Butter, Cake Batter & more.

Colour Mill Oils are better in baking.

*Oil Based Colours are not recommended
for Macaron Shells or Hard Royal Icing.*