

A line of colours developed by Pavoni Italia in cooperation with one of the greatest and most famous international Pastry Chefs, Antonio Bachour.

Una línea de colores desarrollada por Pavoni Italia en colaboración con uno de los pasteleros internacionales más grandes y reconocidos, Antonio Bachour.



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CO LOU RS

In cooperation with
Antonio Bachour



Velvet effect spray 13,53 fl oz - 400 ml

For a soft and precious look. Velvet is a spray made with coloured cocoa butter. By spraying onto cold surfaces, the cocoa butter crystallises, creating the special velvet effect.

Look suave y precioso. Velvet es el spray pastel a base de manteca de cacao de color. Pulverizada sobre superficies frías, la manteca de cacao se cristaliza, creando el especial efecto terciopelo.



| CODE | COLOUR | CODE | COLOUR |
|--------|--------|--------|--------|
| F201 A | yellow | F201 E | green |
| F201 B | orange | F201 F | violet |
| F201 C | red | F201 G | white |
| F201 D | blue | | |

Fat-soluble powder 1,76 oz - 50 g

Fat soluble powder colour line. High intensity lacquers powder to be dissolved in the cocoa butter.

Línea de colores liposolubles en polvo. Lacas en polvo de muy alta intensidad que se disuelven en la manteca de cacao.



| CODE | COLOUR | CODE | COLOUR |
|--------|--------|--------|--------|
| F205 A | yellow | F205 E | green |
| F205 B | orange | F205 F | black |
| F205 C | red | F205 G | violet |
| F205 D | blue | F201 H | white |

Pearl effect spray 3,38 fl oz - 100 ml

Alcohol based, suitable to decorate sweets and cakes, chocolate, sugar paste and more.

A base de alcohol, se utiliza para decorar dulces y tartas, chocolate, fondant y mucho más.



| CODE | COLOUR |
|--------|--------|
| F202 A | gold |
| F202 B | silver |
| F202 C | red |
| F202 D | bronze |

Pearl effect powder 1,76 oz - 50 g

Brilliant colour line to give a pearlescent and brilliant effect to your chocolate, sugar or frosting creations. Can be dissolved in alcohol or used as is.

Colores ideales para aportar un efecto nacarado y brillante a las elaboraciones de chocolate, azúcar o pastillaje. Solubles en alcohol o utilizables en estado puro.



| CODE | COLOUR |
|--------|--------|
| F206 A | gold |
| F206 B | silver |
| F206 C | red |

Water-soluble powder 1,76 oz - 50 g

High intensity colour line for the processing of the artistic sugar. Just a small amount of powder let you achieve full colour. Also ideal for macaron preparations, sugar paste and icing.

Línea de colores de alta intensidad para el procesamiento del azúcar artístico. Una pequeña cantidad de polvo es suficiente para obtener colores vivos. Para macarrón, pasta de azúcar y glasa real.



| CODE | COLOUR | CODE | COLOUR |
|--------|--------|--------|--------|
| F207 A | yellow | F207 D | blue |
| F207 C | orange | F207 E | green |
| F207 B | red | F207 F | black |

Pearl powder with pressure

A waterfall of sparkles! Thin pearlescent powder with air pump, ideal for decorating finished products such as chocolate, cakes or semifreddo.

¡Una cascada de brillo! Polvo nacarado fino con bomba de aire, ideal para decorar productos acabados a base de chocolate, tartas o semifríos.



| CODE | COLOUR | WEIGHT |
|--------|--------|----------------|
| F203 A | gold | 0,35 oz - 10 g |
| F203 B | silver | 0,35 oz - 10 g |
| F203 C | red | 0,21 oz - 6 g |
| F203 D | black | 0,21 oz - 6 g |

Cocoa butter pastel effect 7,05 oz - 200 g

Cocoa butter colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.

Colores a base de manteca de cacao listos para usar con una dosificación perfecta de color. Ideales para colorear chocolate en la masa, en la superficie y en el molde.



| CODE | COLOUR | CODE | COLOUR |
|--------|--------|--------|--------|
| F200 A | yellow | F200 E | green |
| F200 B | orange | F200 F | black |
| F200 C | red | F200 G | violet |
| F200 D | blue | F200 H | white |

Cocoa butter pearl effect 7,05 oz - 200 g

Coloured cocoa butter, perfect to colour and decorate chocolate and fat masses.

Manteca de cacao de color, ideal para la coloración y decoración de chocolate y masas grasas.



| CODE | COLOUR |
|--------|--------|
| F200 I | gold |
| F200 J | silver |

Water-soluble gel 4,23 oz - 120 g

Jelly concentrated colouring for mass colouring of sugar paste and creams.

Colorante en gel concentrado para la coloración en masa de fondant y cremas.



| CODE | COLOUR | CODE | COLOUR |
|--------|--------|--------|--------|
| F204 A | yellow | F204 E | green |
| F204 B | orange | F204 F | black |
| F204 C | red | F204 G | violet |
| F204 D | blue | | |