

Pearl Luster Pigments

(TITANIUM DIOXIDE COATED MICA-BASED PEARLESCENT PIGMENTS)



Food Ingredient Solutions, LLC.

APPLICATION INFORMATION

Pearl Luster pigments are produced by depositing titanium salts onto mica, followed by heating to produce titanium dioxide on mica. The thinness of the layer causes the pearl to reflect a gold, silver, or metallic blue, green or red shade.

- SILVER FINE 10-60 MM
- SILVER SHEEN
- SILVER LUSTRE
- SILVER SPARKLE 10-150 MM
- RED SHIMMER 10-60 MM
- BLUE SHIMMER 10-60 MM
- GREEN SHIMMER 10-60 MM

Pearl luster pigments are permitted at up to 1.25% by weight in cereals, confections and frostings, gelatin desserts, hard and soft candies (including lozenges), nutritional supplement tablets and gelatin capsules, and chewing gum. They are permitted at up to 0.07% by weight in certain distilled spirits (18-25% alcohol by volume and less than 5% wine), cordials, liqueurs, flavored alcoholic malt beverages, wine coolers, cocktails and non-alcoholic cocktail mixes and mixers, such as margarita mix, Bloody Mary mix, and daiquiri mix, but excluding eggnog, tonic water, and beverages that are typically consumed without added alcohol (e.g., fruit juices, fruit juice drinks, and soft drinks). Finally, they are permitted quantum satis in egg decorating kits.

TYPE OF APPLICATION	HOW TO USE
Transparent (e.g. hard candy, jelled candy, gelatin, beverages, clear glazes)	Pearl pigment can be added directly to product.
Semi-transparent and can be coated (e.g. tablets, chewing gum, chocolate, ice cream, licorice, cereal, bakery products, sugar coated products)	Pearl pigments should be applied to the surface of the product in a thin, transparent film.
Semi-transparent, cannot be coated (e.g. icings, icing sugar, fat based coatings, fat based fillings)	Pearl pigments can be added to product mass, but must be added at a higher level to compensate for product opacity.
Opaque and cannot be coated (e.g. yogurt, nut paste, milk)	Pearl pigments will not be effective.

This information is presented for your consideration in the belief that it is accurate and reliable. However, no warranty either expressed or implied is made and no freedom from liability from patents, trademarks, or other limitations should be inferred.

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