



Confectionery Arts

International LLC

PRODUCT CATALOG

GEL COLORS

Gel Colors deep and vibrant colors are the best way to color icing and fondant. Can also be applied with brush, sponge and airbrush. Shake well before and during use.



Turn Confectionery Accents® Gel Colors into airbrush colors!



DILUTION SOLUTION
8 oz #23454



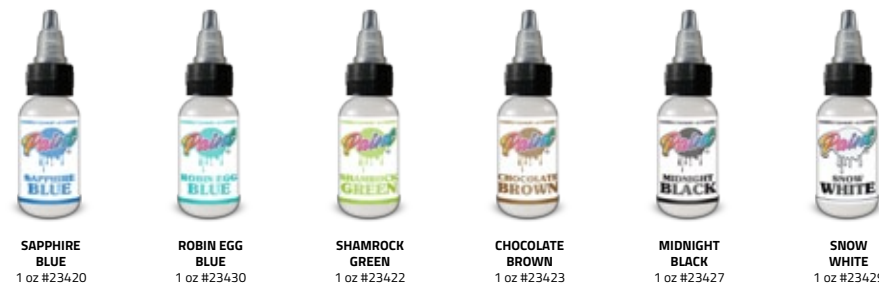
METALLIC GEL COLORS

Metallic Gel Colors bold metallic shine can be used on almost any edible surface. Shake well before and during use.



CAKE PAINTS

Cake paints are a unique blend of ingredients that can be used on almost any edible surface. Shake well before and during use.



METALLIC CAKE PAINTS

Metallic cake paints adds a beautiful shimmer and shine. Use on almost any edible surface. Shake well before and during use.





HELLO SUGAR

PEARLIZED SUGAR

Hello Sugar Pearlized Sugar has a coarse texture and a brilliant sparkle that makes cupcakes, cookies and cakes really shine. Pearlized Sugars are excellent for creating dazzling treats. You'll be putting on the glitz with Hello Sugar Pearlized Sugars.



YELLOW 3.8 oz #23225
7.8 oz #23225B



ORANGE 3.8 oz #23218
7.8 oz #23218B



RED 3.8 oz #23216
7.8 oz #23216B



PINK 3.8 oz #23221
7.8 oz #23221B



PURPLE 3.8 oz #23226
7.8 oz #23226B



GREEN 3.8 oz #23227
7.8 oz #23227B



TEAL 3.8 oz #23220
7.8 oz #23220B



BLUE 3.8 oz #23217
7.8 oz #23217B



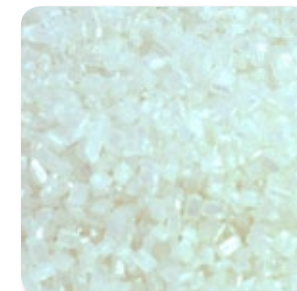
ROSE GOLD 3.8 oz #23222
7.8 oz #23222B



GOLD 3.8 oz #23219
7.8 oz #23219B



SILVER 3.8 oz #23224
7.8 oz #23224B



WHITE 3.8 oz #23223
7.8 oz #23223B



BLACK 3.8 oz #23228
7.8 oz #23228B



NATURAL SUGAR

Sprinkle a little sparkle and color to your treats with our naturally colored sugars.

Use colors straight from the bottle or mix your own custom color blends.

Available in various size packages and bulk.



YELLOW
3.8 oz #23320



ORANGE
3.8 oz #23318



RED
3.8 oz #23323



PINK
3.8 oz #23324



PURPLE
3.8 oz #23322



GREEN
3.8 oz #23321



BLUE
3.8 oz #23319



BROWN
3.8 oz #23325



BLACK
3.8 oz #23326

PEARLIZED NATURAL SUGAR

Like tiny colored gems, our naturally colored sugar crystals are sure to wow the crowd

and add a dazzling touch to your favorite treats and creations.

Available in various size packages and bulk.



YELLOW PEARL
3.8 oz #23340



ORANGE PEARL
3.8 oz #23338



RED PEARL
3.8 oz #23343



PINK PEARL
3.8 oz #23344



PURPLE PEARL
3.8 oz #23342



GREEN PEARL
3.8 oz #23341



BLUE PEARL
3.8 oz #23339



BROWN PEARL
3.8 oz #23345



BLACK PEARL
3.8 oz #23346

COLORED SANDING SUGAR

Sprinkle a little sparkle and color on your treats with our colored sanding sugar. Use colors straight from the bottle or mix your own custom color blends. Available in various size packages and bulk.



Custom colors
and flavors are
also available.



COLORED SUGAR CRYSTALS

Like tiny colored gems, our colored sugar crystals are sure to wow the crowd and add a dazzling touch to your favorite treats and creations. Available in various size packages and bulk.



Custom colors
and flavors are
also available.





Shown in 8 oz size bottles.

HELLO SUGAR UNICORN BLENDS

Hello Sugar Unicorn Blends bring sparkle, color and fun to your favorite treats and creations. Let your creativity flow with a growing variety of custom blends. Available in various size packages and bulk.



PRINCESS
#23282



FROZEN
#23283



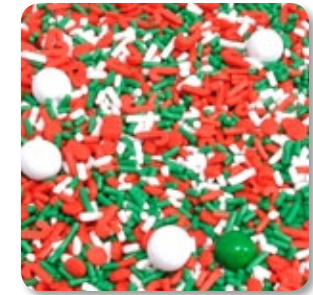
CUPID
#23284



CANDY CORN
#23285



GOLD RUSH
#23286



CANDY CANE
#23287



ROSE GOLD
#23276



MERMAID
#23277



RAINBOW CIRCUS
#23278



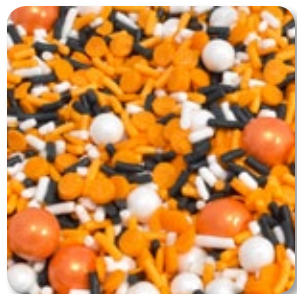
HELLO SPRING
#23288



NIGHT BEFORE CHRISTMAS
#23289



BABY GIRL
#23290



PUMPKIN PATCH
#23279



HAPPY HANUKKAH
#23280



CHRISTMAS TREE
#23281



BABY BOY
#23291



TIMES SQUARE
#23292



BLACK TIE AFFAIR
#23293

Edible METALLIC Accents

Edible Metallic Accents offers an ever expanding array of colors. Currently available in nonpareils, sprinkles and shapes. These completely edible metallic sprinkles shimmer and shine, adding pizzazz to all of your edible creations. Available in various size packages and bulk.



BLUE
5.1 oz #BLUE21694



WHITE
5.1 oz #WHITE21693



TEAL
5.1 oz #TEAL21694



PURPLE
5.1 oz #PURPLE21694



PINK
5.1 oz #PINK21694



COPPER
5.1 oz #COPPER21694



WHITE
4.3 oz #WHITE21691



GOLD
4.3 oz #GOLD21691



SILVER
4.3 oz #SILVER21691



GOLD
5.1 oz #GOLD21693



ROSE GOLD
5.1 oz #RG21694



SILVER
5.1 oz #SILVER21693



GUNMETAL
4.3 oz #GM21691



ROSE GOLD
4.3 oz #RG21692



SNOWFLAKE
3 oz #P21695



COTTON CANDY
5.1 oz #CC21694



JIMMIES

Put the finishing touch on all of your fun and festive baked treats with these rainbow sprinkles! Add sugary sweetness and unique texture to any dish.



RED
4.3 oz #21681
NATURAL #21702



ORANGE
4.3 oz #21684
NATURAL #21705



YELLOW
4.3 oz #21688
NATURAL #21703



GREEN
4.3 oz #21683
NATURAL #21701



BLUE
4.3 oz #21680
NATURAL #21704



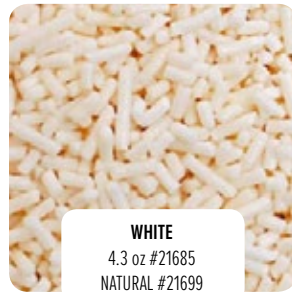
PURPLE
4.3 oz #21682
NATURAL #21706



PINK
4.3 oz #21686
NATURAL #21707



BLACK
4.3 oz #21690
NATURAL #20206



WHITE
4.3 oz #21685
NATURAL #21699



CHOCOLATE
4.3 oz #21687
NATURAL #21696



RAINBOW
4.3 oz #21617
NATURAL #21700

Custom colors
and flavors are
also available.



NONPAREILS

These brightly colored nonpareils enhance your cakes, cupcakes, and cookies with all the colors of the rainbow!



RED
5.1 oz #21219
NATURAL #20212



ORANGE
5.1 oz #20218
NATURAL #20209



YELLOW
5.1 oz #20217
NATURAL #20211



GREEN
5.1 oz #20223
NATURAL #20213



BLUE
5.1 oz #20222
NATURAL #20210



PURPLE
5.1 oz #20221
NATURAL #20208



PINK
5.1 oz #20220
NATURAL #20207



BLACK
5.1 oz #20225
NATURAL #20215



WHITE
5.1 oz #20216
NATURAL #20205



RAINBOW
5.1 oz #20224
NATURAL #20214

Custom colors
and flavors are
also available.



EDIBLE GLITTER FLAKES

Glitter flakes can be used to add colorful, sparkling effects to cakes, cookies, pies, pastries and more.





GRAPE SODA
4 gr #23019
14 gr #23119



BLUEBERRY
4 gr #23015
14 gr #23115



PASTEL BLUE
4 gr #23007
14 gr #23107



PASTEL YELLOW
4 gr #23004
14 gr #23104



SUNFLOWER
4 gr #23011
14 gr #23111



LEMON
4 gr #23010
14 gr #23110



CARIBBEAN
4 gr #23021
14 gr #23121



SAGE
4 gr #23014
14 gr #23114



PASTEL GREEN
4 gr #23006
14 gr #23106



ORANGE
4 gr #23023
14 gr #23123



PASTEL ORANGE
4 gr #23005
14 gr #23105



CREAMSICLE
4 gr #23012
14 gr #23112



LEAF GREEN
4 gr #23013
14 gr #23113



GREEN
4 gr #23024
14 gr #23124



GOLD
4 gr #23002
14 gr #23102



RED
4 gr #23025
14 gr #23125



BURGUNDY
4 gr #23018
14 gr #23118



COTTON CANDY
4 gr #23016
14 gr #23116



ROSE GOLD
4 gr #23020
14 gr #23120



CHAMPAGNE
4 gr #23003
14 gr #23103



SILVER
4 gr #23001
14 gr #23101



PASTEL PINK
4 gr #23008
14 gr #23108



FUCHSIA
4 gr #23017
14 gr #23117



PASTEL PURPLE
4 gr #23009
14 gr #23109



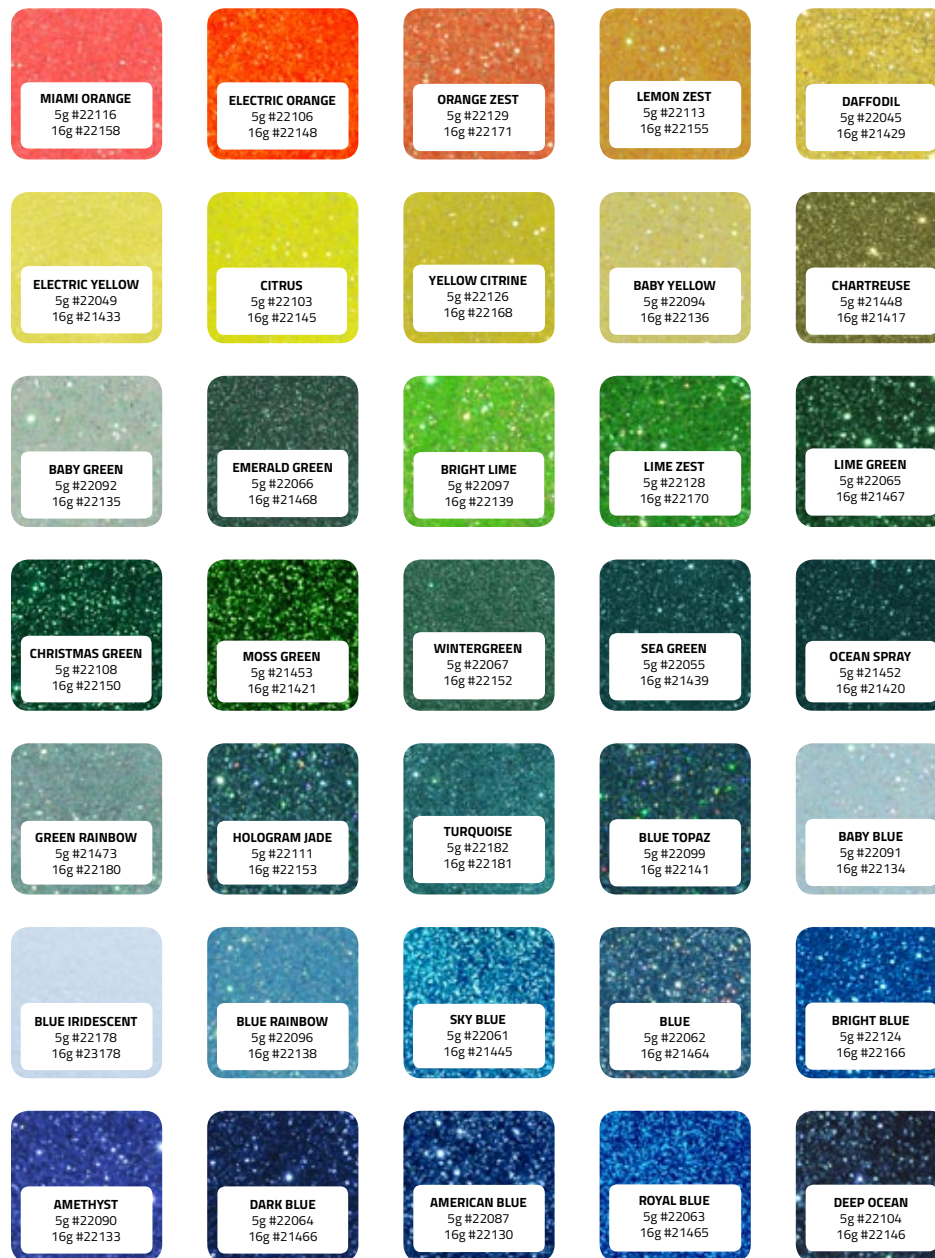
BLACK
4 gr #23022
14 gr #23122



WHITE
4 gr #23000
14 gr #23100

DISCO Dust®

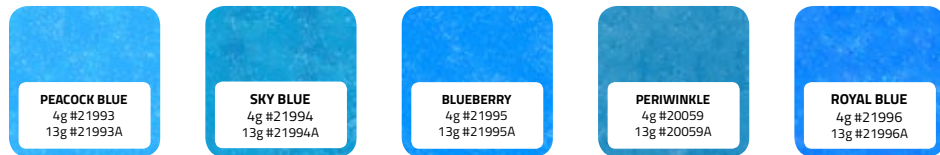
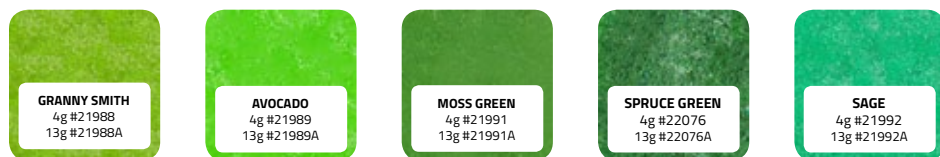
Add some glitter and glitz to your culinary creations! These beautiful and dazzling colors will enhance any and all of your ideas! Disco Dust® is classified as “non-toxic for decoration only”. Although they are non-toxic, they are not a food product and should not be considered as such.



Luster Dust

Luster Dust finishes your project with a bright sheen and glittery metallic look. Luster Dust contains only ingredients that are non-toxic and are ideal for use with gum paste or rolled fondant. Intended for use in the dry form, Luster Dust can also be mixed with oil-based flavorings or alcohol for painting and highlighting.





LUSTER DUST - NON KOSHER, FOOD GRADE



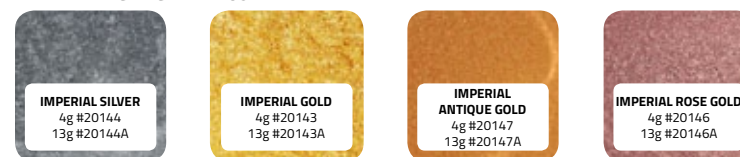
LUSTER DUST - KOSHER, NON FOOD GRADE



PEARL LUSTER DUST



IMPERIAL HIGHLIGHTER DUST



DUST PUMPS

This Dust Pump Dispenser allows you to quickly apply a variety of coloring dusts. These pumps are great for use with Petal Dust, Luster Dust, Disco Dust® and Jewel Dust®! Hold the pump close for concentrated coverage and farther away for a light dusting.

AVAILABLE IN 2 SIZES

SMALL #23179
3.375"h, 0.9375"w, 0.9375"d

LARGE #23185
4.375"h, 1.25"w, 1.25"d



PETAL DUST

Perfect for giving your gum paste flowers a natural appearance, deep color, and a gorgeous matte finish. Use it dry or brush it on with alcohol-based liquids. Add some color to your cakes, fondant and gum paste creations!



ABOUT COLORING DUSTS

Coloring dusts are used to decorate cakes, cookies, candies or anything else to which you would like to add a little flare to. They can be used dry or wet and can be used alone or mixed with other dusts to produce incredible results.

To use, add a few drops of alcohol, lemon oil, vanilla extract or vodka. Mix well to create a paint and apply with a brush or sponge. Dip your brush into paint solution and use as desired. Apply multiple coats to reach desired color intensity.

For dry application, simply brush on using a large soft brush or for more detailed work, use a small brush. For best results, wait until your project is dry and at room temperature before dusting.

The surface of buttercreams and icings can be too soft to paint, but coloring dusts can be easily mixed in to them to give them the desired effect. Add about 1 tablespoon of dust and mix well to evenly distribute the color. Continue to add the dust until you have achieved the desired effect. You can also knead dusts into fondant and gumpaste or add to royal icing.



Add Tylose Powder™ to fondant and gum paste for improved strength and elasticity. Reduces dry time for thin flower petals and helps decorations hold their shape. Simply knead into pre made gum paste or fondant as needed or use with homemade recipes.



TYLOSE POWDER™
2 oz #21306



RTU GUM PASTE
1 lb #20117



MERINGUE POWDER
4 oz #20136
1 lb #20135
11 lb #21542



PARAMOUNT CRYSTALS
4 oz #21008
1 lb #21009
25 lb #21803



ROYAL ICING MIX
1 lb #21029



ISOMALT
1 lb #21010
5 lb #21011
4/5 kilo #CW21539



CHOCOFREEZE®
12 oz #21348



COLOR FLOOD MIX
4 oz #20122



LACQUER SPRAY
12 oz #21403



CHOCOLATE COLORS

1 oz POWDER

YELLOW #21154	RED #21155
ORANGE #21153	GREEN #21157
PINK #21158	BLUE #21156
	VIOLET #21159



COLOR COCOA BUTTER

8 oz LIQUID

YELLOW #21500	BLUE #21504
ORANGE #21502	GREEN #21505
RED #21503	WHITE #21501
	SET OF 6 #21506



SUGAR AND ISOMALT EQUIPMENT

METAL ALCOHOL BURNER #21390	ATOMIZER #21036	PLASTILINA (8 lb) #21041
ALCOHOL BURNER WICK #21391	RUBBER SUGAR PUMP #21038	SILICA GEL (1 lb) #21087
SPIRIT BURNER #21032	WOODEN BLOWING TUBE #21394	

AIRBRUSH COLORING

9 oz

CANARY YELLOW #21056	VIOLET #21059	FLESH TONE #21054	NEON PINK #21067
SUNSET ORANGE #21053	SKY BLUE #21057	MIDNIGHT BLACK #21062	NEON PURPLE #21070
SUPER RED #21058	TEAL #21064	WHITE #21065	NEON BLUE #21069
BLUSHING PINK #21055	SPRING GREEN #21060	NEON YELLOW #21068	NEON GREEN #21071
FUCHSIA #21063	HARVEST BROWN #21061	NEON ORANGE #21066	



FLAVORS AND EMULSIONS

Confectionery Arts International's professional flavorings are concentrated flavorings that add great taste and aroma in a variety of applications. These applications include cakes, pies, cookies, frosting and so much more.



**CLEAR ALMOND
EXTRACT IMITATION**
2 oz #20125
8 oz #21901



**CLEAR VANILLA
EXTRACT IMITATION**
2 oz #20124
8 oz #21763



**CLEAR BANANA
EXTRACT IMITATION**
2 oz #21884
8oz #21903



**BAKERY BUTTER
FLAVOR IMITATION**
2 oz #20126
8 oz #21902



**PEPPERMINT
FLAVOR**
2 oz #21879
8 oz #21906



**COFFEE CAKE
FLAVOR**
2 oz #21900
8 oz #21904



**CREME BOUQUET
FLAVOR**
2 oz #20120
8 oz #21907



**BAKERY ORANGE
EMULSION**
2 oz #21911
8 oz #21921



**BAKERY LEMON
EMULSION**
2 oz #21910
8 oz #21920



**PEPPERMINT
EMULSION**
2 oz #21912
8 oz #21922



**BUTTER VANILLA
FLAVOR**
2 oz #21915
8 oz #21908

POWDERED FLAVORING



**LEMON
POWDER FLAVORING**
2 oz #21942



**VANILLA
POWDER FLAVORING**
2 oz #21940



**PEPPERMINT
POWDER FLAVORING**
2 oz #21943



**COCONUT
POWDER FLAVORING**
2 oz #21945



**WHITE CHOCOLATE
POWDER FLAVORING**
2 oz #21941



**PURE ALMOND
POWDER FLAVORING**
2 oz #21944



Confectionery Arts

International LLC

We manufacture and distribute a broad spectrum of food products for retail, foodservice and industrial markets world-wide. All of our products are packaged to customers' specifications with or without private labeling. We specialize in custom formulation including packaging, storage and shipping. We are a growing company with an experienced staff and a growing client base.

Wholesale is available for retail stores and for bakeries. Minimum quantities apply. Labeled wholesale products must be sold in their original packaging with the Confectionery Arts International brand. Our products may not be relabeled or repackaged for sale under any other name.

Call or email us today
1.860.826.7199
marketing@confectioneryarts.com