

Simi Color Splash

Tips & Tricks!

Simi Color Splash Edible Airbrush Color is a high quality water based food color that can be used for tinting isomalt, airbrushing, & hand painting. Great for use with isomalt, fondant, gumpaste, modeling chocolate, cookies, royal icing, buttercream, & more!

Mixing Colors

To mix colors and create custom shades, mix paints in a small cup using a toothpick, palette knife, or paintbrush. This allows for the most even color distribution, plus you can ensure the color is the desired shade before adding it to your mediums.

Coloring Isomalt

To color isomalt, mix into pre-heated isomalt one drop at a time, using a silicone spatula, toothpick, or popsicle stick to stir. Slowly add more drops until desired shade is achieved. If a pale color is desired, unscrew the cap and use a toothpick to dip into the color and then stir that into the isomalt. Do not mix dilution solution into isomalt. For best results, bring isomalt back to a boil after coloring and allow to settle at room temperature to boil out any air mixed in from stirring.

How to Use Base White

Base White is a thick, versatile base for many uses and mediums. Use **as is** for mixing into isomalt. If painting through an airbrush, thin with Dilution Solution in a 1 to 1 ratio (1 part white + 1 part dilution solution) for best results. Do not mix dilution solution into isomalt. When Base White is mixed with other colors, it will add opacity to the paint, turning transparent color into a solid color, making it perfect for layering paints.



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