

IMPORTANT INFORMATION REGARDING PRINTING ON FOOD:

Blue Printers print on just about any smooth surface.

Please consider these facts prior to ordering any edible printer.

When putting multiple items on to the Blue Printer bed each item must not exceed a height variance more than 5mm per item and between items.

When printing directly on to food, some surfaces, such as chocolates, require the addition of corn starch to allow the ink to adhere.

There are certain ingredients that can cause colors to change when using all edible inks. This is due to larger amounts proportionally that are acidic or oily. Large amounts of titanium dioxide may cause this as well.

Poor quality images may also cause images not to appear correctly and could cause color changes.

Common ingredients in larger proportions are:

- Emulsion flavorings have oil in them.
- Liquid Corn Syrup (Dehydrated is fine)
- Vegetable Glycerin
- Titanium Dioxide

There are some common substitutions that we recommend.

- Substitute 1 part Glucose to 4 parts of either Corn Syrup or Vegetable Glycerin.
- Substitute 1/2 teaspoon of salt for every tablespoon of lemon juice (do not exceed more than 1 teaspoon of salt) per single batch.
- Substitute a powdered flavoring such as **The Perfect Palate Powdered Flavorings** for Emulsion flavorings. They are a highly concentrated powder and hold up well during baking.

While other products and ingredients may cause color interactions Icing Images cannot be held liable for any interactions with edible inks.

If you have any questions, please contact us directly at sales@icingimages.com