

DECOgel™

Instructions and General information
(see Q&A on last page)

DECOgel is a gummy textured decorating medium that is used to accent cake decoration and sugar art pieces. DECOgel is easy to use with a glass-like finish making it the perfect addition to all sugar art. This gelatin-like substance is Gluten Free, Fat Free, Sugar Free, Wheat Free, Soy Free and it is made in a facility that does not use nuts.



To Melt:

Microwave DECOgel in the microwave safe container that it comes in or remove the desired amount and place it in a microwave safe container for 15-30 second intervals. For example, if DECOgel is microwaved for 30 seconds and it is not at its desired melting point, re-microwave in 15-30 second intervals as needed. DECOgel is ready to use once it is in liquid form. You do not need to melt the entire container to use DECOgel, only use what you need that is liquid form and then store. Do NOT microwave for more than 30 seconds at a time, and do NOT microwave for more than 90 total seconds.



To Use:

Once in liquid form, DECOgel can be poured into almost any mold or onto a surface such as a silicone mat, parchment paper or Icing Images® Premium Icing Sheets™. A syringe can also be used to dispense DECOgel. Be sure to push air out of the syringe by holding the syringe upside down, allowing air to come to the top of the syringe, then slowly squeeze out any excess air.

Once the DECOgel has been applied, let it stand until it solidifies. Solidification can take as short as 10 minutes or longer depending on the humidity level. To speed up solidification, you can refrigerate or freeze the DECOgel. Once the gel is no longer tacky to the touch simply flex the mold you are using to release the DECOgel or peel the DECOgel off the surface. If formed DECOgel has any blemishes it can also be removed by using a torch.



Storage:

DECOgel can be refrigerated, frozen or left at room temperature. High temperatures can melt DECOgel. DECOgel can be stored in its sealed container at room temperature and can be reused in its container repeatedly.

CAUTION: When microwaving DECOgel be sure to use caution in handling as DECOgel can get hot and cause burns. Use caution when using this product. Always follow the recommended instructions when heating as mentioned above. Icing Images is not liable for any accidents or injuries sustained from handling DECOgel. As with any decorating product, do not over consume.

Common DECOgel Questions and Answers

Can DECOgel be heated in the container that it came in?

Yes. Just be sure there are no cracks on the sides or bottoms of the container.

How many times can you reheat DECOgel?

Unlimited until it is gone.

Does DECOgel harden like isomalt?

No, it stays flexible like a gummy worm!

Is DECOgel Kosher?

No, because it is a gelatin, it is not Kosher.

What does it taste like?

DECOgel has a light vanilla taste.

Can you color DECOgel?

Yes. Gel based colors work the best. The clear DECOgel keeps that glass like translucent look. The white stays opaque and is not see through.

Can you use luster dusts with it?

Yes. Once it is set, paint it right on.

Can it be airbrushed?

Yes

How do you apply it to a cake or sugar?

Depending on the medium you are attaching it to, it can be stuck directly to the cake. Adhere DECOgel to a cake using a **little** DECOgel as glue. DECOgel can also be adhered using a torch or lighter on the back of the piece of DECOgel you are adhering to the cake. Do not heat it too long.

Will it run on buttercream or whip icing?

No

How long does it take to set?

It depends on how dry your environment is. Anywhere from a half hour to several hours. They drier the air and the colder the air the quicker it sets. So feel free to put it in the refrigerator or freezer to set it up quicker. If it is a little tacky, you can use it and as it continues to set, it will lose the tacky texture.

Can I hang DECOgel?

Make sure that the piece you are hanging is fully set. If it is not then it could break the DECOgel.

What if it sticks to itself, how do I fix it?

Just pull it apart. The thicker it is the more elastic it is.

How long can it be kept in the refrigerator or freezer?

Indefinitely.