

COLOR MIXING WITH POWDER FOOD COLORS

CREATE YOUR OWN COLORS.
ENDLESS POSSIBILITIES.



CREATIVE



PRECISE



CUSTOM



STABLE



INTENSE

WHY USE POWDER COLORS?



HIGH CONCENTRATION

A tiny amount is enough for intense color.



EXCELLENT STABILITY

Heat, light and pH resistant.



NO ADDED WATER

Does not change the texture of your preparations.



EASY TO MIX

Perfect control to create custom shades.



Start small, you can always add more.
It's easier to deepen a color than to lighten it.

YOUR BASIC COLORS



YELLOW

Lemon Yellow, Tartrazine.



RED

Poppy Red, Carmine.



BLUE

Spirulina Blue, Brilliant Blue.



GREEN

Spirulina Green, Chlorophyll.



PURPLE

Beetroot, Purple Sweet Potato.



BROWN

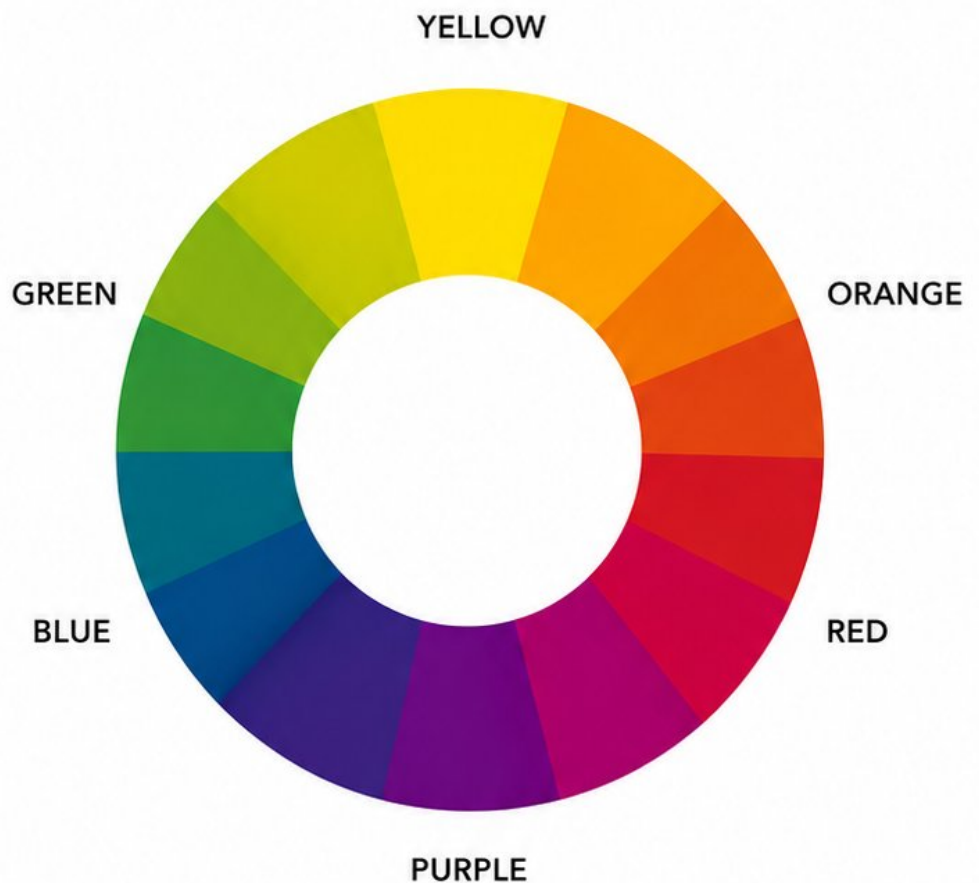
Cocoa, Caramel, Brown.



Quality powders give cleaner, brighter
and more natural shades.

THE COLOR WHEEL: YOUR BEST GUIDE

Understand the color wheel to create balanced and harmonious shades.



Opposite colors neutralize each other.
Adjacent colors harmonize.

BASIC COLOR MIXING GUIDE

	+		=		ORANGE		
	+		=		GREEN		
	+		=		PURPLE		
	+		+		=		BROWN
	+		=		GREY		



Always add a tiny amount of color at a time.

INTENSITY CONTROL

FROM PASTEL TO INTENSE

Adjust the amount to get
the perfect shade.

VERY LIGHT / PASTEL

Use a very small amount.

LIGHT

Add a little more.

MEDIUM

Balanced and visible.

STRONG

Bold and vibrant.

VERY INTENSE

A little goes a long way.
Use with precision.



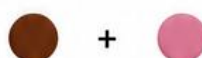
You can always add more color.
You can't take it away.

EXAMPLES OF CUSTOM SHADES



DUSTY ROSE

Pink + a touch of Brown



LILAC

Purple + a touch of Blue + White



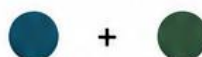
MINT GREEN

Green + a touch of Blue + White



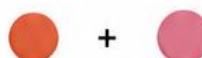
TEAL

Blue + a touch of Green



PEACH

Orange + a touch of Pink



TAUPE

Brown + a touch of Purple + White



Custom shades are created with small touches.

Balance and subtlety are the key.

NEUTRAL & EARTH TONES

BEIGE

Yellow + Red + White



SAND

Yellow + Brown + White



OLIVE GREEN

Green + Yellow +
a touch of Black



TERRACOTTA

Red + Brown +
a touch of Yellow



CHARCOAL GREY

Blue + Brown +
a touch of Black



Start with a base color,
then adjust with small touches to reach the perfect tone.

HOW TO MIX LIKE A PRO



Use a clean, dry spoon
for each color.



Pre-mix powders together
before adding to your
preparation.



Weigh for precision.
Start with 0.01 – 0.1 g
for small batches.



Mix well to avoid speckles
and uneven color.



Keep notes of your ratios to reproduce
your perfect color every time.



COMMON MISTAKES



ADDING TOO MUCH COLOR AT ONCE.

A little goes a long way.
You can always add more.



NOT MIXING THE POWDER BEFORE ADDING IT.

This can create spots
and uneven color.



USING LOW-QUALITY COLORS.

Poor quality = dull shades,
unstable and less vivid.



FORGETTING THAT COLORS DEEPEN AS THE PREPARATION RESTS.

The final shade is often darker
after a few hours.



IGNORING THE BASE COLOR (WHITE, CREAM, CHOCOLATE...).

It changes the final result completely.



Patience and small amounts
are the secrets to success.

THE TAKEAWAY



LEARN THE BASICS.

Understand color theory and how powders behave.



EXPERIMENT.

Test, explore and find your favorite combinations.



CREATE YOUR SIGNATURE SHADES.

Make colors that reflect your style.



MAKE YOUR PASTRIES AS UNIQUE AS YOU ARE.

Color is part of your identity.



COLOR IS EMOTION. YOUR CREATIVITY IS THE LIMIT.



MASTER THE TECHNIQUE,
THEN LET YOUR IMAGINATION COLOR THE REST.



NATURAL COLORS

NATURAL COLORS

Decoded

Nature already
created *every color*.



NATURAL COLOR

RED & PINK

Natural alternatives

- Beetroot
- Raspberry
- Hibiscus



NATURAL COLOR

ORANGE

Natural alternatives

- Carrot
- Sea Buckthorn
- Paprika
- Pumpkin

// Natural Colors Series



NATURAL COLOR

YELLOW

Natural alternatives

- Turmeric
- Saffron
- Mango Powder
- Lemon Zest



NATURAL COLOR

GREEN

Natural alternatives

- Matcha
- Pistachio
- Spinach
- Spirulina

// Natural Colors Series



NATURAL COLOR

BLUE

Natural alternatives

- Butterfly Pea
- Blue Spirulina



NATURAL COLOR

PURPLE

Natural alternatives

- Blackcurrant
- Blueberry
- Purple Sweet Potato



NATURAL COLOR

BROWN

Natural alternatives

- Cacao
- Coffee
- Caramel



NATURAL COLOR

BLACK

Natural alternatives

- Black Cocoa
- Black Sesame
- Activated Charcoal



CHEF'S TIP

Black cocoa creates the deepest natural black.



NATURAL COLOR

WHITE

THE MOST DIFFICULT COLOR
TO CREATE NATURALLY

There is currently no natural ingredient capable of reproducing the opacity and whitening power once provided by Titanium Dioxide (E171).

For many years, E171 was the industry's reference for creating bright white glazes, chocolate decorations and confectionery products.

Today, pastry chefs rely on formulation, opacity and naturally light-colored ingredients rather than whitening agents.



DID YOU KNOW? —

Using a typical mirror glaze containing 3 g of E171 per kg, a 70 kg adult would need to consume approximately:

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PORTIONS

OF GLAZED ENTREMETS

— *every single day* —

to reach the lowest dose associated with adverse effects observed in some rat studies.



IMPORTANT

The concern surrounding E171 is not acute toxicity. It is related to uncertainties regarding long-term exposure and the potential effects of titanium dioxide nanoparticles.



As a precaution, E171 has been banned in several countries and regions, including the European Union.



REALITY —

Creating a truly bright white color remains one of the biggest challenges in modern pastry.

CONCLUSION

WHICH COLOR SHOULD YOU CHOOSE?

Let nature be your palette.



NATURAL & SAFE

Derived from plants, minerals and whole foods.



VIBRANT & STABLE

Beautiful colors with great performance.



CLEAN & HEALTHIER

Free from synthetic dyes and additives.



SUSTAINABLE

Better for people and the planet.



INSPIRED BY NATURE

Endless possibilities on your pastry journey.

Good pastry starts with good choices.

CHOOSE NATURE.

// Natural Colors Series



Emmanuel
Hamon
The pastry *School*

GREEN DECODED

ONE COLOR,
A WORLD OF
POSSIBILITIES.



NATURAL



ELEGANT



HARMONIOUS



UNIQUE



Emmanuel
Hamon
The pastry *School*

01

One day, during a masterclass abroad, someone once asked me: "I already know what your favorite color is."

I smiled and said, "No, it's blue."

He replied, "Look at your creations. Green is everywhere."

I had never really noticed. But he was right.

So I started exploring, mixing, testing... and creating my own greens.



THE POWER OF GREEN



Green is associated with nature, freshness, balance and well-being.



It enhances flavors like pistachio, matcha, herbs, citrus and more.



Creating your own greens lets you get the exact shade you imagine.



Powder colors give intensity, stability and a beautiful matte finish.



With just a few base colors, you can create endless greens.



YOUR **BASE** COLORS



YELLOW

Brightens and warms.
Essential for most greens.



BLUE

Cools the green.
Use little by little.



GREEN

The heart of your greens.
Choose your intensity.



BLACK

Darkens and mutes.
Use with control.



WHITE

Lightens and softens.
Creates pastels.



The quality of your base colors
makes all the difference.

THE GREEN FORMULA

START WITH THIS SIMPLE RULE:



MORE YELLOW



Warmer, brighter greens.



MORE BLUE



Cooler, deeper greens.



MORE GREEN



Stronger, more natural greens.



A TOUCH OF BLACK



Deeper, muted, elegant greens.



A TOUCH OF WHITE



Softer, lighter, pastel greens.



Always add colors gradually.
It's easier to add than to remove!



GREEN SHADES GUIDE

SHADE	RECIPE (POWDER)						RESULT
LIME GREEN		+		+		white	
PISTACHIO GREEN		+		+		white	
MATCHA GREEN		+		+			
SAGE GREEN		+		+			
OLIVE GREEN		+		+		+	
EMERALD GREEN		+		+		+	
FOREST GREEN		+		+			
MINT GREEN		+		+		+	



Ratios are a starting point.
Adjust to achieve your perfect shade.



EXAMPLES IN PRACTICE



RECIPE:



RECIPE:



RECIPE:



RECIPE:



RECIPE:



The final color also depends on the ingredients
(fat content, white chocolate, baking, etc.).

TIPS FOR PERFECT GREENS



Use high-quality powders
for vibrant, clean colors.



Bloom colors in a small amount
of fat or liquid to mix evenly.



Mix in white chocolate,
cream or sauce for best results.



Let the color rest for a few minutes
to fully develop.



Test in small batches
before coloring the whole recipe.



Patience and small adjustments
create the most beautiful greens.



NATURAL GREEN INSPIRATIONS



MATCHA

Vibrant, slightly yellow-green.
Perfect for Asian flavors.



SPINACH POWDER

Bright green.
Ideal for light shades.



NETTLE POWDER

Deep green with
earthy notes.



PISTACHIO POWDER

Warm, natural green.
Great for pastries.



TEA & HERB POWDERS

Basil, mint, lemongrass,
matcha, chlorella...
Subtle greens with unique
aromatic profiles.



Natural powders bring
flavor and color.
Adjust sweetness and balance.



WHAT TO AVOID



Too much blue
→ muddy, dull greens.



Too much yellow
→ flat, lifeless greens.



Too much black
→ heavy, dark, loss of freshness.



Adding all colors at once
→ unpredictable results.



Using low-quality powders
→ unstable, dull shades.



Ignoring the base color
→ the final color will change.



Control, balance and quality
are the keys to success.

HOW TO **ENHANCE** GREEN IN YOUR CREATIONS



PLAY WITH CONTRAST

Combine green with chocolate, citrus, red fruits or caramel.



USE NATURAL TEXTURES

Velvet spray, glossy glaze, chocolate or crunchy inclusions create depth.



ADJUST THE INTENSITY

A small touch of color can go a long way.



RESPECT THE HEAT

High temperatures can dull or shift the color.



LET IT REST

Allow colors to bloom and reveal their true tone.



Green brings balance, freshness and emotion.

Use it to create harmony and surprise.



YOUR GREEN PALETTE



LIME



PISTACHIO



MATCHA



SAGE



OLIVE



EMERALD



FOREST



MINT



Create your own signature greens
and make your pastries unforgettable.

THE TAKEAWAY



Understand
color theory.



Use quality
ingredients.



Mix with
precision.



Create with your
imagination.



Make it
yours.



GREEN IS MORE THAN A COLOR.
IT'S YOUR SIGNATURE.
MAKE IT UNIQUE.