

E1584-1



Liqua-Gel® COLORS

DIRECTIONS:

Use 1 cup hot water and 1 tbsp white vinegar; (do not add vinegar to the Pink). Add 10 drops color and stir to dissolve. Place hardboiled egg into cup, rotate egg with spoon and let stand for 10 minutes, turning at the 5 minute mark to ensure complete coverage. Remove and allow to dry on paper towel.

Darker color can be achieved by adding more color in 5 drop increments to achieve desired intensity.



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MANUFACTURED BY CHEFMASTER
FULLERTON, CA 92833

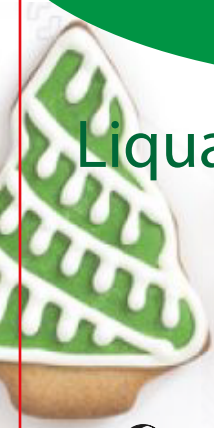
PINK ORANGE BLUE GREEN



Chefmaster®

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Liqua-Gel® COLORS



NET WT. 2.8oz (80g)

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COLORS

INGREDIENTS: WATER, HIGH FRUCTOSE CORN SYRUP, GLYCERIN, GRANULATED SUGAR, FD&C YELLOW 5 (E102), MODIFIED FOOD STARCH, FD&C BLUE 1 (E133), FD&C YELLOW 6 (E110), CITRIC ACID, CARRAGEENAN GUM, POTASSIUM SORBATE AND SODIUM BENZOATE (PRESERVATIVES), XANTHAN GUM, FD&C RED 3 (E127), FD&C RED 40 (E129).

