



Mendelberg
Food Technologies

IT'S ALL ABOUT THE COLOR

The background of the page is decorated with various food coloring products and powders. At the top left, there is a large pile of yellow powder. To its right, a small bowl contains orange powder. Further right, a small bowl contains yellow powder. In the top right corner, there is a small bottle of blue food coloring and a small bowl of yellow powder. On the right side, there is a small jar of silver glitter. Below that, a small bottle of blue food coloring is shown. In the middle right, there is a small bowl of red powder. At the bottom right, there is a large pile of red powder. On the left side, there is a small bottle of blue food coloring, a small bowl of orange powder, and a small bottle of blue food coloring. At the bottom left, there is a small bowl of red powder, a small bottle of blue food coloring, and a small bowl of orange powder. At the bottom center, there is a small bottle of blue food coloring and a small jar of silver glitter.

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ABOUT US

Mendelberg food technologies manufactures and develops products for the confectionery and chocolate industry with emphasis on decorating elements.

We put innovation and creativity alongside quality and stability.

All our products are original and self-developed with unique ideas on manufacturing procedures and diverse materials.

We give great attention to meticulous manufacturing protocols and regulations.

All our products are KOSHER under strict supervision by Rabanut and Badatz Ha-eda hacharedit.

Mendelbergs experienced team knows how to implement a simple idea into a high quality viable product. Some of our products were invented and developed in Mendelbergs laboratories and some are the result of answering the market and customers need for better products. We are proud of our good relationship and open dialogue with our customers worldwide and happy to meet their challenges.

Mendelberg food technologies manufactures large volumes for worldwide customers and yet knows how to solve small businesses and individuals specific needs and features.

This availability is one of our ethic guidelines by which every customer is an important and valuable partner.

We are delighted to be here for our customers and maintain business relations with attentiveness, integrity and trust.

All our products are free of any animal origin ingredients.

All our products do not contain gluten

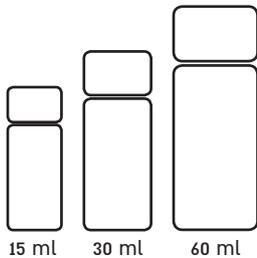


SUPER GEL FOOD COLOR

Color concentrated gel for dyeing rolled fondant, creams, macaroons and more.

Wide range of colors with long shelf life and excellent stability to air, light and heat.

Advantages: vivid colors, excellent stability, easy to use.



SHINE – METALLIC DUSTING POWDER

Metallic powder for dusting chocolate products rolled fondant and more.

It is also possible to mix with alcohol or cocoa butter and spray with an air brush or use with paint brushes.



Pearl

Silver

Gold

Bronze



Yellow

Red Luster

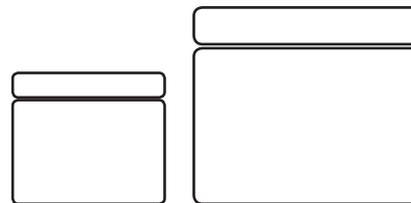
Light red

Red amber



Green

Blue

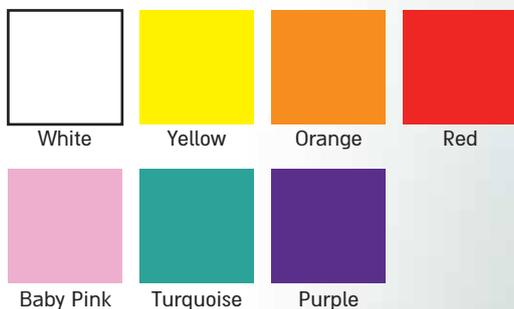


10 cc

100 cc

ROYAL ICING

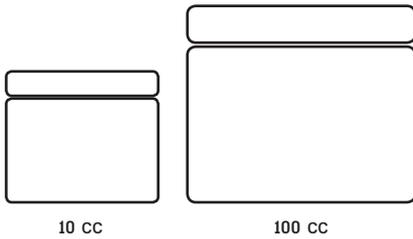
Use this paste to decorate cakes, cupcakes, cookies and more.
You can apply fine contour lines or a whole surface icing.
The colors do not mix and hardens after just a few hours.



POWDER FOOD COLOR

Highly concentrated powder pigments. Just a small dosage is needed to dye significant quantities.

The water soluble pigments are best in whipped creams, macarons etc.



10 cc

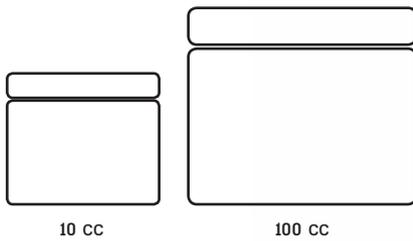
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CHOCOS - CHOCOLATE COLORS

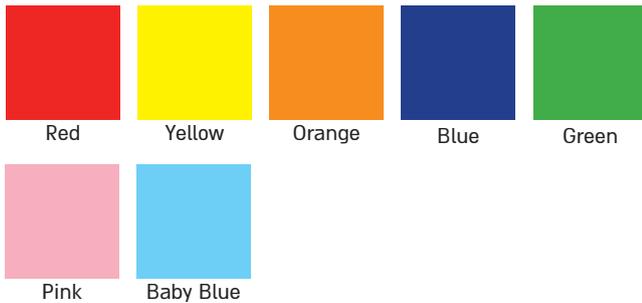
Highly concentrated powder pigments. Just a small dosage is needed to dye significant quantities.

The oil soluble pigments are best in white chocolate, cocoa butter and other chocolate substances.



COLOR CAPSULE

Easy to use colors for cocoa butter,
white chocolate and chocolate substances.

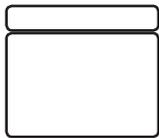


GLITTER

Bright and shiny dust. Uses to decorate cakes, cupcakes and more.

%100 edible with neutral taste, this edible glitter creates exiting metallic look on your dessert.

Soluble in water.



10 cc



100 cc



Gold



Pearl



Silver



Bronze



Baby Pink



Red amber



Copper



Metallic Blue



Turquoise



Black

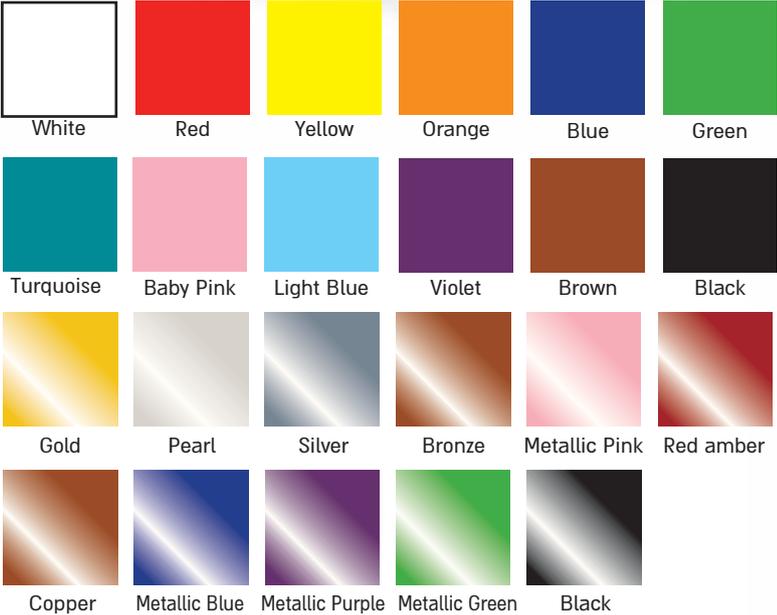
RALF'S EDIPAINT

Enhance your edible decorations with beautiful pastel colors or exploding metallic colors

Use to paint sugar paste, chocolate, icing sheets and cookies.

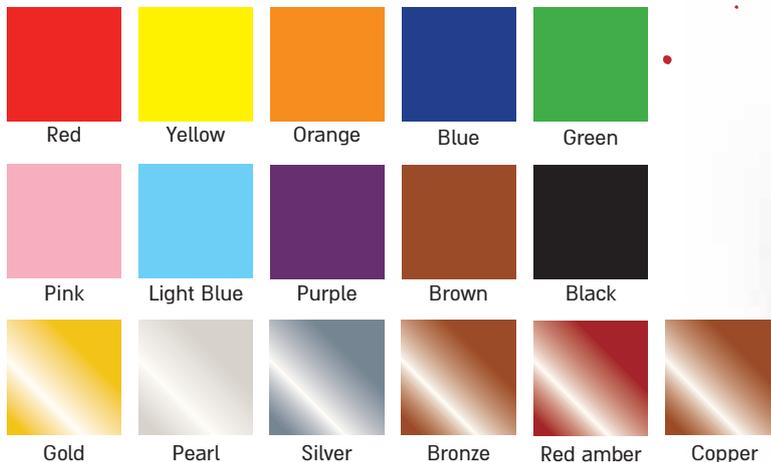
Use a fine brush for a nice smooth thin layer or a thick brush for a rugged look.

We recommend to apply 2 layers.



ABRASHA – AIR BRUSH COLORS

Vivid colors regular and metallic. Just fill your brush and spray.



EDIBLE INK

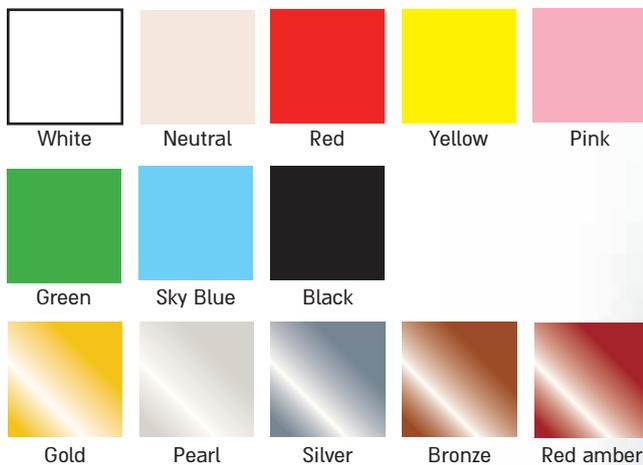
Compatible for all printers and for all type of edible papers (frosting sheet, Choco sheets, fondant paper).

Advantages: vivid colors, fast drying.



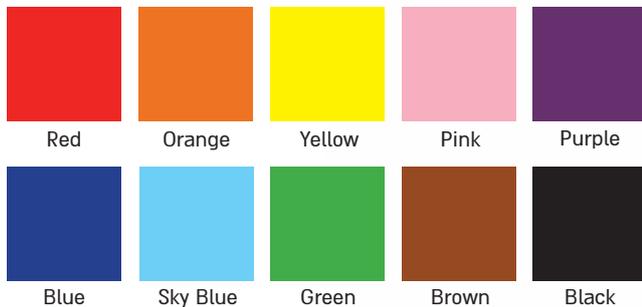
WONDER LACE

Ready and easy to use paste. Colored or white.
Spread the past on your silicone lace pattern and let dry
out side for 4-3 hours or in the oven for several minutes.
You can use our Super gel food color to make your own
color paste and create magnificent lace.



EDIBLE COLOR MARKERS

Filled with edible ink, these markers are used to paint over frosting sheets, fondant paper and rolled fondant. Safe for children!



WONDER GLUE

100% Edible glue. With this glue you can attach your decorations to the side of your pastry. Easy to use and fast drying.



TRANSFER SHEETS

Printed with various colors and patterns, these sheets are used to decorate mostly chocolate. But can be used also for meringue fondant and more. Custom made sizes and patterns are available.



WONDER FROSTING SHEETS

This edible paper uses to transfer photo quality prints, using a standard photo ink-jet printer with compatible food colors, onto a cake, cupcake, cookies and more.

Any graphic can be printed on the sheet as long as it is in good quality.

Our Wondr frosting sheets are suitable for all cake toppings.

Advantages: vivid and excellent photo quality prints, fast drying, suitable for all cake toppings, suitable for all types of printers, easy to peel, easy to cut, neutral taste.



WONDER PHOTO SHEETS

A unique and multi-functional paper.

With these sheets you can print vivid photo quality prints on white chocolate and chocolate substances, meringue and macaroons and even on rolled fondant!

The Wonder photo sheet is composed of a thin edible layer and a carrier P.E.T

Using a standard photo ink-jet printer with compatible food colors any graphic can be printed on the sheet as long as it is in good quality.



CONFETTI



Sweet tasty sprinkles in different shapes and colors. Sprinkle over your cake topping in order to create a new decorative dimension on your cake.

