

# Colour Pops

## Composition

1. Panned puffed rice
2. Colour
3. Shine

### 1. Panning composition

Puffed rice	1000 g
Belcolade Selection Blanc Intense	6000 g

**Method:** Melt the Belcolade Selection Blanc Intense to 40°C. Use a Selmi Comfit machine to coat the puffed rice. To obtain a smooth surface, follow the correct parameters for the cooling and speed (8-12°C cooling, 50% speed).

### 2. Colouring

Belcolade Pure Prime Pressed Cocoa Butter	100 g
Various liposoluble colours	10 g

**Method:** Melt and mix the Belcolade Pure Prime Pressed Cocoa Butter with the colour and spray small dots on the dragées. (30-33°C add, 45% speed, 8°C cooling).

### 3. Shiny finishing

Arabic gum based shining agent	Q.S.
--------------------------------	------

**Method:** Depending on the brand and type of shining agent, the process and dosage may change.