Pastel Color Spectrum

With low pigmentation and an affordable price, these colors are an ideal choice for products that require soft shades, including phosphorescent, rose, violet, mossy, lavender, skin tones, and more



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 28gr

Quantity in box: 35

Weight 100gr

Quantity in box: 35 & 50

Weight 1000gr

Quantity in box:

Product Description

For every 20 grams of cream, approximately 0.5 to 1 gram of gel color is needed

Can be used in all products approved for color usage

Suitable for cream, various foods, beverages, desserts, confectionery

products, and other similar applications

The color of the cream becomes significantly more visible after 10 minutes

The higher the fat content of the cream, the longer it takes for the color to fully

appear



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Pastel Color Spectrum (Skin)



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 28gr

Quantity in box: 35

Weight 100gr

Quantity in box: 35 & 50

Weight 1000gr

Quantity in box:

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Product Description

For every 20 grams of cream, approximately 0.5 to 1 gram of gel color is needed

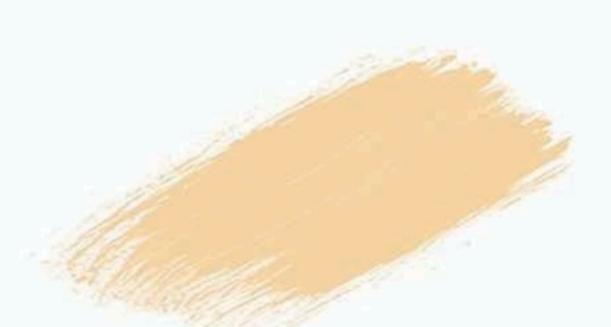
Can be used in all products approved for color usage

Suitable for cream, various foods, beverages, desserts, confectionery products, and other similar applications

The color of the cream becomes significantly more visible after 10 minutes

The higher the fat content of the cream, the longer it takes for the color to fully

appear





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Special Jelly Color

With high tinting strength and belonging to the category of the most premium and exclusive colors, these shades are an ideal choice for products that require highly intense colors, including red, black, blue, yellow, and more



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 28gr

Quantity in box: 35

Weight 100gr

Quantity in box: 35 & 50

Weight 1000gr

Quantity in box:

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Product Description

For every 20 grams of cream, approximately 0.5 to 1 gram of gel color is needed

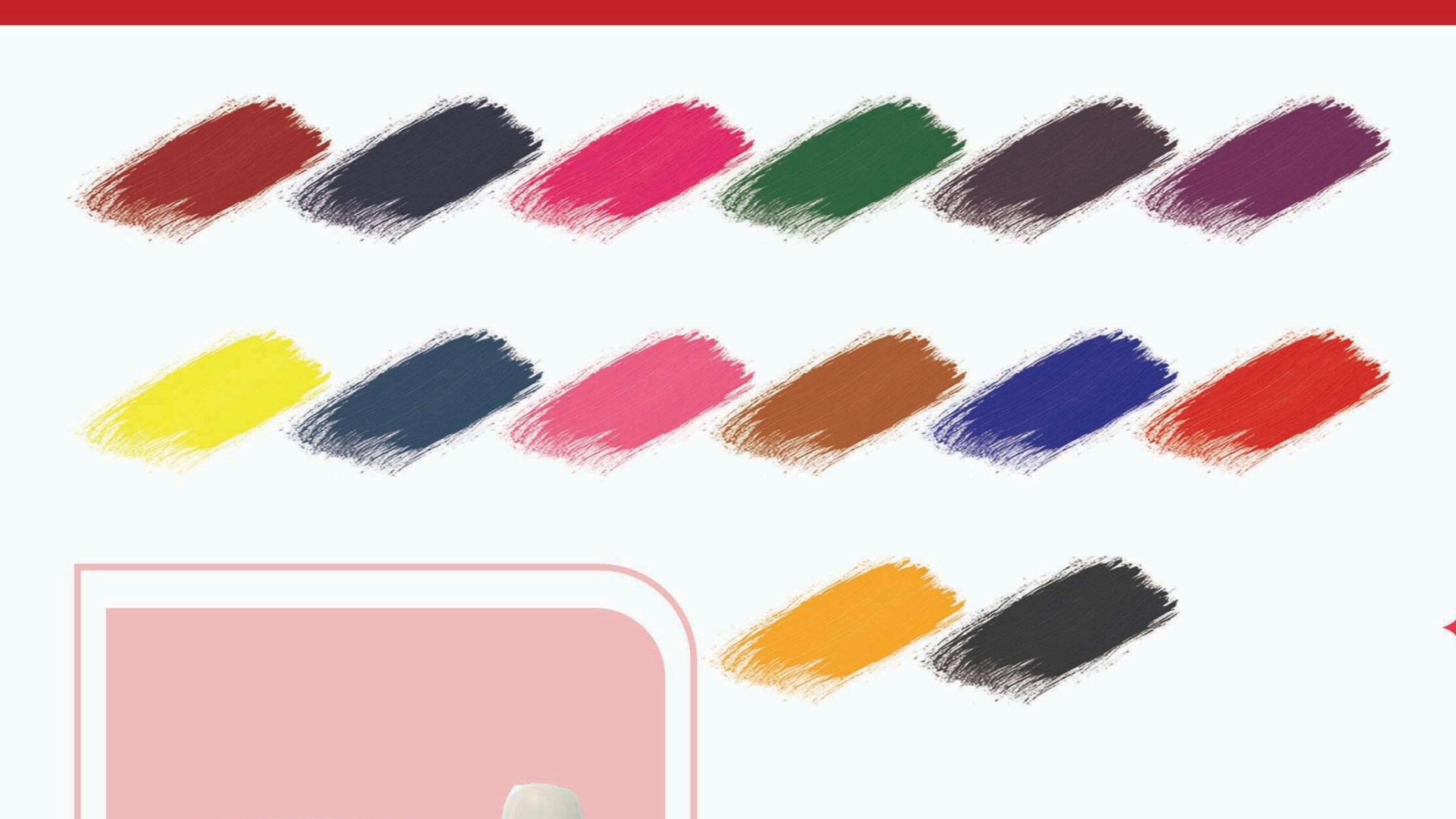
Can be used in all products approved for color usage

Suitable for cream, various foods, beverages, desserts, confectionery products, and other similar applications

The color of the cream becomes significantly more visible after 10 minutes

The higher the fat content of the cream, the longer it takes for the color to fully

appear





Special Jelly Color (White)



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 28gr

Quantity in box: 35

Weight 100gr

Quantity in box: 35 & 50

Weight 1000gr

Quantity in box:

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Product Description

For every 20 grams of cream, approximately 0.5 to 1 gram of gel color is sufficient

Can be used in all products approved for color usage

Suitable for cream, various foods, beverages, desserts, confectionery

products, and other similar applications

The color of the cream becomes significantly more visible after 10 minutes

The higher the fat content of the cream, the longer it takes for the color to fully

appear

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Particular Jelly Color

With high tinting strength and belonging to the category of unique and exclusive colors, these shades are an ideal choice for products that require diverse and blended tones, including burgundy, ruby red, walnut, Tiffany blue, peach, orange, and more



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 28gr

Quantity in box: 35

Weight 100gr

Quantity in box: 35 & 50

Weight 1000gr

Quantity in box:

Product Description

For every 20 grams of cream, approximately 0.5 to 1 gram of gel color is needed

Can be used in all products approved for color usage

Suitable for cream, various foods, beverages, desserts, confectionery products, and other similar applications

The color of the cream becomes significantly more visible after 10 minutes

The higher the fat content of the cream, the longer it takes for the color to fully

appear

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Top Jelly Color

With vibrant pigmentation and an affordable price, these colors are an ideal choice for products that require base colors such as dark green, light green, sky blue, lemon yellow, pink, and more



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 28gr

Quantity in box: 35

Weight 100gr

Quantity in box: 35 & 50

Weight 1000gr

Quantity in box:

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Product Description

For every 20 grams of cream, approximately 0.5 to 1 gram of gel color is needed

Can be used in all products approved for color usage

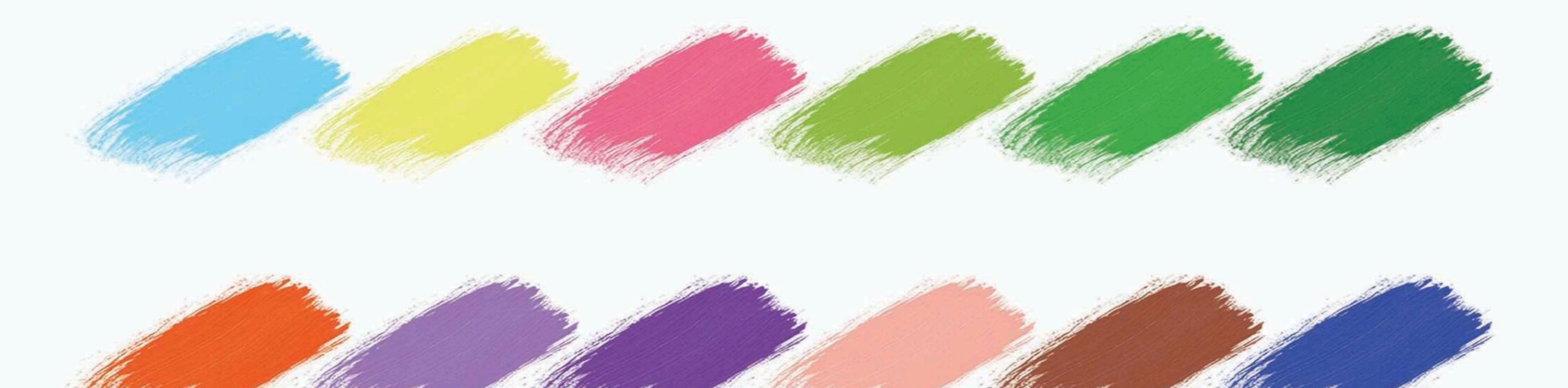
Suitable for cream, various foods, beverages, desserts, confectionery

products, and other similar applications

The color of the cream becomes significantly more visible after 10 minutes

The higher the fat content of the cream, the longer it takes for the color to fully

appear





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Powder Color

They have high purity and intense pigmentation, making them ideal for products that require strong coloration without adding moisture. Due to their high purity, even a small amount delivers a significant effect and offers greater longevity



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 50gr

Quantity in box: 48

Weight 500gr
Quantity in box:

Weight 1000gr
Quantity in box:

Product Description

Usage: cream، beverages، desserts، various dishes، a wide range of confectionery applications، and more

Can be used directly in the product (no need to dissolve in water)

Maintains the shape and consistency of cream due to its lack of moisture, and

helps eliminate excess moisture present in the cream

Not suitable for use in chocolate and fondant



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Powder Color (Black & White)



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 50gr

Quantity in box: 48

Weight 500gr
Quantity in box:

Weight 1000gr
Quantity in box:

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Product Description

Usage: cream, beverages, desserts, various dishes, a wide range of confectionery applications, and more

Can be used directly in the product (no need to dissolve in water)

Maintains the shape and consistency of cream due to its lack of moisture, and

helps eliminate excess moisture present in the cream

Not suitable for use in chocolate and fondant

Powder Colors

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State Colors

VILTON TOP

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Essence & Color

These are concentrated compounds used to enhance flavor and aroma, and with the addition of color, they add visual appeal to food products. They are commonly used in the production of various sweets, beverages, gummies, cakes, and more



Flavors and colors

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 30gr

Quantity in box: 30

Weight 120gr
Quantity in box:
16

Weight 1000gr
Quantity in box:

Product Description

A unique product suitable for all confectionery applications

This product comes in a gel form

Ideal for use in cream، custard، chocolate، fondant، various beverages، a wide

range of desserts, and other confectionery uses

Provides both color and flavor simultaneously

Can be used in products that undergo a baking or cooking process







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Flavored Syrup

It is a thick and sweet product used as a flavoring agent in the food industry. In addition to enhancing flavor, this syrup helps improve the color of the product in harmony with its taste, and also contributes to the texture of items such as beverages, desserts, and pastries



Flavors and colors

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 200gr

Quantity in box: 30

Weight 1000gr
Quantity in box:

Weight 1500gr
Quantity in box:

Product Description

Contains both color and flavor simultaneously

Available in classic and fruity flavors

Consistency: between liquid and gel

Suitable for use in all hot and cold food products

Applications include: beverages, desserts, ice cream, custard, and more

Used in industries such as: confectionery، juice and ice cream shops، traditional

sweet makers, and more







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Flavored & Color

These are relatively concentrated compounds extracted from plants, fruits, or spices, used to enhance the flavor and aroma in products such as beverages, herbal teas, fruit juices, and certain foods. These compounds are tasteless, more affordable than essences, and help preserve the natural aroma of the product



Flavors and Colors

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 50cc

Quantity in box: 16 Weight 200cc
Quantity in box: 30

Weight 1000cc
Quantity in box:

Product Description

This product is in liquid form

Contains both color and flavor simultaneously (can also be provided without color if desired)

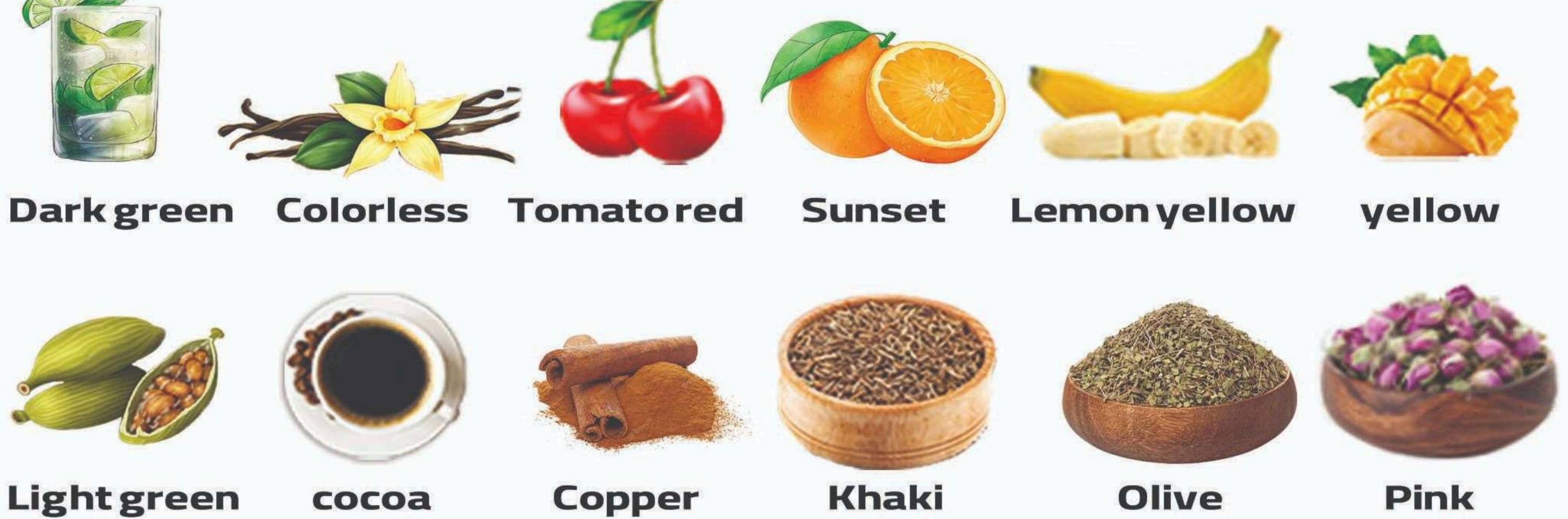
Suitable for use in all hot and cold food products

Available in classic and fruity flavors

Ideal for enhancing the taste and color of various foods and beverages

Applicable in industries such as herbal shops, catering services, and more

Light green cocoa Copper





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Liquid Color

They provide a milder coloring effect compared to gel and powder colors, making them suitable for products that require less intense coloration. These colors blend easily with ingredients, allow for easier color control, and are more cost-effective



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 18cc

Quantity in box: 35

Weight 250cc

Quantity in box: 40

Weight 1000cc

Quantity in box:

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Product Description

Due to its high moisture content, it is best suited for use in beverage products

Because of its high moisture and liquid form, it is not recommended for use in

cream

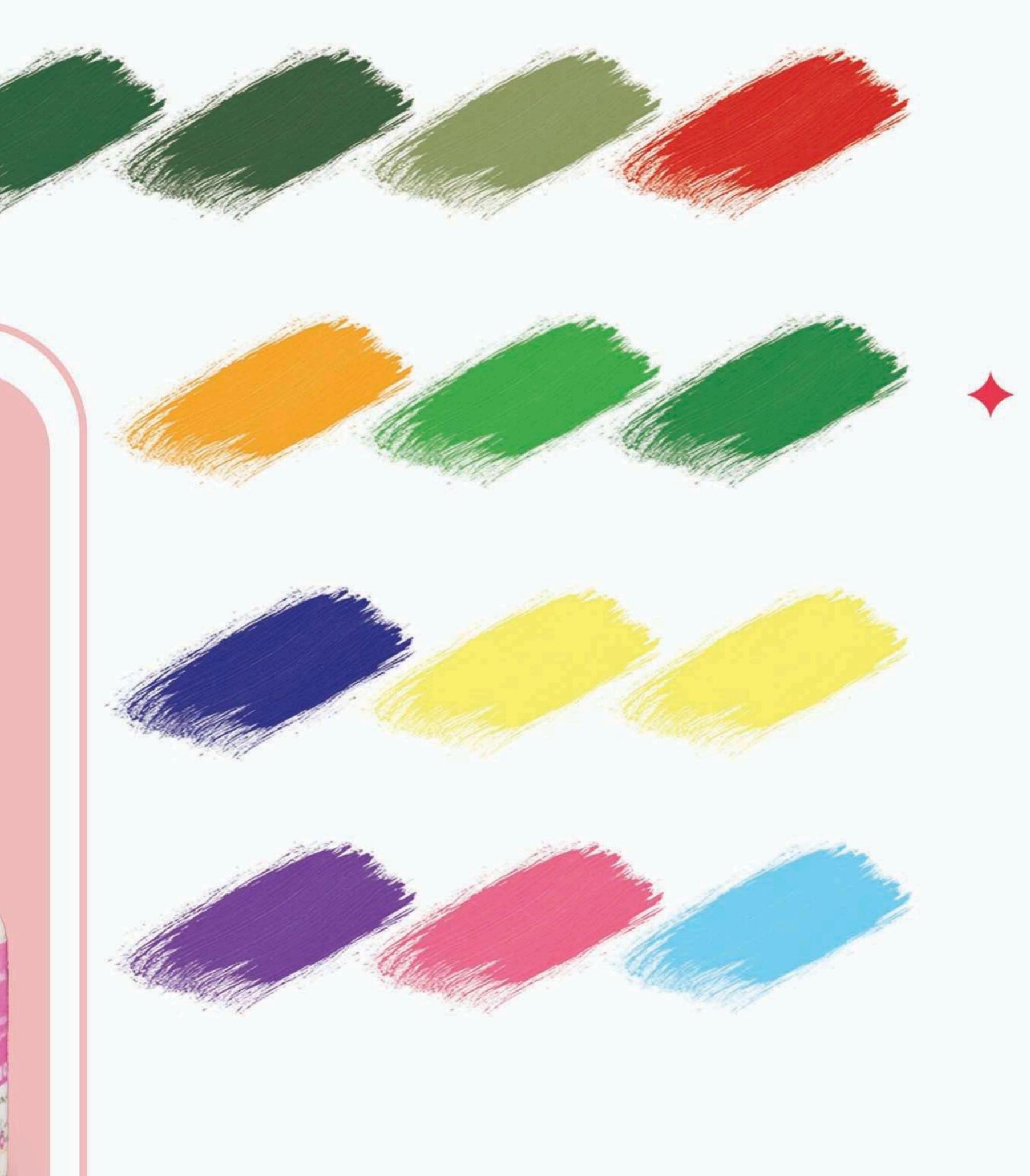
Suitable for products that undergo a cooking or baking process

Commonly used in industries such as herbal shops, catering services, and fruit and beverage manufacturing

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Decorative Color

This product is suitable for decorating cake coverings, fondant, and chocolate, and is not intended for direct consumption. It can also be used with a brush or airbrush to color edible pearls, edible foils, and other decorations



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and .edible decorations



Weight 15gr

Quantity in box: 96

Weight 110gr

Quantity in box:

Weight 500gr

Quantity in box:





Product Description

Metallic colors specially designed for decorating fondant and coated chocolate

Should be used with an appropriate solvent (according to specified ratios)

Gold color: 2 grams of solvent to 1 gram of color

Silver color: 3 grams of solvent to 1 gram of color

Not suitable for use in cream or water-based applications



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Decorative Color Solvent

This product is designed for thinning and preparing decorative colors for use with a brush or airbrush. The decorative color solvent enhances the fluidity of the color and ensures even distribution on surfaces such as fondant, chocolate, edible pearls, and other decorations



Color Spectrums

ViltonTop, with its wide range of high-quality and diverse colors, meets the various needs of customers in the food industry, confectionery, and edible decorations



Weight 270gr

Quantity in box: 40

Weight 1000gr

Quantity in box:

Weight 1500gr

Quantity in box:

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Product Description

Ideal for thinning and preparing decorative colors for use with a brush or airbrush
Improves the flow and consistency of the color for smooth and even application
Mixing ratio for gold color: 2 grams of solvent to 1 gram of color
Mixing ratio for silver color: 3 grams of solvent to 1 gram of color

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