



BAKELS ICING STABILISER

OVERVIEW

A granular powdered premix used to stabilise icings and fondants. Bakels Icing Stabiliser can extend the shelf life of icings by stopping moisture migration, weeping or leaching.

USAGE

Usage rate 4%

INGREDIENTS

Mineral Salts (170, 516), Sugar, Vegetable gum (401), Dextrose, Maize Starch

PACKAGING

Code	Size	Type	Palletisation
422551	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	867.00
Protein (g)	0.00
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	35.60
Carbohydrate-Sugars g	34.60
Dietary Fibre g	0.00
Sodium mg	577.00

METHOD

Group 1	
Ingredient	KG
Icing Sugar	1.000
Water	0.100
Bakels Icing Stabiliser	0.056
	Total Weight: 1.156
Group 2	
Ingredient	KG
Bakels Creme Shortening	0.300
	Total Weight: 0.300

DESCRIPTION

Fudge Icing 1. Place Group 1 in mixing bowl. Blend until lump-free and smooth. 2. Add Group 2 and blend for approximately 3 minutes on top speed until light and fluffy. Extra water can be added to adjust the consistency of the icing.



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Contains: no added allergens, May be present due to shared equipment: gluten, egg, milk, soy and sulphites



CATEGORY

Icings & Icing Sugars



FINISHED PRODUCT

Icings