



## PETTINICE RTR ICING MB – CHOCOLATE

### OVERVIEW

Pettinice RTR (ready-to-roll) Chocolate Icing is a smooth and resilient fondant icing. With easy handling properties, no cracking and subtle vanilla flavour, the versatile icing dries matte and holds its shape for covering cakes or cookies, or moulding figurines and toppers.

The icing only needs to be kneaded lightly before rolling out to the desired size and thickness.

As well as Chocolate, the Pettinice range comes in a wide range of colours.

### INGREDIENTS

Sugar, Glucose, Water, Cocoa powder, Hydrogenated vegetable oil, Maize Starch, Colour (150d), Stabiliser (413, 466), Glycerine, Modified starch (1422), Preservative (202), Acidity regulator (260), Emulsifiers (322, 492), Antioxidant (307b)

### PACKAGING

Code	Size	Type	Palletisation
422303	6 x 750g	Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,570.00
Protein (g)	1.30
Fat- Total g	5.00
Fat - Saturated g	1.60
Carbohydrate (g)	79.60
Carbohydrate-Sugars g	66.70
Dietary Fibre g	3.20
Sodium mg	53.00

## ADDITIONAL INFORMATION

### Product Info:

PETTINICE RTR (ready-to-roll) CHOCOLATE ICING was specially developed to meet the trade demand for a reliable, consistent covering for wedding and special occasion cakes. It is extremely smooth and handles perfectly so that cakes can be covered without blemish.

PETTINICE RTR CHOCOLATE ICING is manufactured for use directly from the carton or sachet and is best stored at between 20?25°C to bring it to the ideal consistency for working. The icing should be kneaded lightly before rolling out to the desired size and thickness.

When using PETTINICE RTR CHOCOLATE ICING, the work bench should be lightly dusted with cocoa powder. Cakes should be washed over with a boiled sugar syrup or a quality alcohol (cream sherry) to give good adhesion of the icing to the cake surface.

PETTINICE RTR CHOCOLATE ICING is the perfect consistency for making decorative roses, flowers, sugar animals etc.

PETTINICE RTR ICING is also available in WHITE, ALMOND and IVORY variants.

Note: The bulk icing should be kept airtight in the carton by carefully folding the polythene liner over the product after use.



### STORAGE

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



### SHELF LIFE

365 days



### TYPE

Carton



### CATEGORY

Icings & Icing Sugars



### FINISHED PRODUCT

Icings