



PETTINICE RTR ICING MB – RED

OVERVIEW

Pettinice RTR (ready-to-roll) Red 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 red, the Pettinice range comes in a wide range of colours.

INGREDIENTS

Sugar, Glucose, Water, Hydrogenated vegetable oil, Maize Starch, Flavour, Stabiliser (413, 466), Colour (124), Modified maize starch (1422), Preservative (202), Emulsifiers (322, 492), Acidity regulator (260), Antioxidant (307b)

PACKAGING

Code	Size	Type	Palletisation
422022	6 x 750g	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,620.00
Protein (g)	0.00
Fat- Total g	4.00
Fat - Saturated g	1.10
Carbohydrate (g)	85.70
Carbohydrate-Sugars g	76.50
Dietary Fibre g	0.60
Sodium mg	69.00

ADDITIONAL INFORMATION

Product Information:

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

PETTINICE RTR ICING RED is manufactured for use directly from the 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 ICING RED, the work bench should be lightly dusted with sieved icing sugar. 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 ICING RED is the perfect consistency for using to make decorations for cakes.

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

Note: The sachets should be sealed after use to retain the quality of the icing remaining in them.



STORAGE

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



SHELF LIFE

365 days



TYPE

Carton, Sachets



ALLERGENS

Contains: no added allergens



CATEGORY

Icings & Icing Sugars



FINISHED PRODUCT

Icings