



PETTINICE RTR ICING MB – WHITE

OVERVIEW

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

INGREDIENTS

Sugar, Glucose (contains preservative (220) sulphites), Water, Vegetable fats and oils (emulsifiers (322 soy, 492), Maize Starch, Vegetable gum (413), Natural Flavour, Colour (171), Preservative (202), Acidity regulator (260), Antioxidant (307)

PACKAGING

Code	Size	Type	Palletisation
422003	7 KG	Pail	
422005	6 x 750g	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,640.00
Protein (g)	0.00
Fat- Total g	4.00
Fat - Saturated g	1.30
Carbohydrate (g)	87.20
Carbohydrate-Sugars g	80.20
Dietary Fibre g	0.50
Sodium mg	19.00

ADDITIONAL INFORMATION

Product Information:

PETTINICE RTR (ready-to-roll) ICING WHITE 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 ICING WHITE 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 ICING WHITE, the work bench should be lightly dusted with sieved icing sugar or cornflour. 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 WHITE can be coloured as desired and is the perfect consistency for making decorative roses, flowers, sugar animals etc.

PETTINICE RTR ICING is also available in CHOCOLATE, 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, Pail



ALLERGENS

Contains: sulphites, soy



CATEGORY

Icings & Icing Sugars



FINISHED PRODUCT

Icings