



# BIANCANEVE PLUS

PASTRY

BIANCANEVE

Very effective moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

## Product details

COD 000048

## Allergeni/cross contaminazioni

Allergens



amido di frumento

## Modalità d'uso



Decoration