

# 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.



## MODALITÀ D'USO



Decoration

## DETTAGLI PRODOTTO

Codice prodotto 01070451

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

## INFO

### Advantages

Not meant to be applied before baking or onto warm products. Heat-resistant (up to 30°C-35°C). It sticks to your products' surface in a more effective way.

### Claims

Contains hydrogenated fats

### Details

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.

### Description

**irca**  
GROUP

Extraordinary  
made simple.

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE PLUS is particularly resistant at the moisture, it bears the hot temperatures (30-35°C) and offers a greater adherence to the covered sweets.

**Denomination**

semi-finished product for confectionery use.

**Directions for use**

BIANCANEVE PLUS is ready for powdering.

**DETTAGLI PRODOTTO**

Codice prodotto 01070453

**ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



Cereals

**INFO**

**Advantages**

Not meant to be applied before baking or onto warm products.

**Claims**

Contains hydrogenated fats

**Details**

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.

**Description**

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE PLUS is particularly resistant at the moisture, it bears the hot temperatures (30-35°C) and offers a greater adherence to the covered sweets.

**Denomination**

semi-finished product for confectionery use.

**Directions for use**

BIANCANEVE PLUS is ready for powdering.

**DETTAGLI PRODOTTO**

Codice prodotto 01980051

**ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



Cereals



Extraordinary  
made simple.

## INFO

### Details

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.

### Description

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE SUGAR PLUS is particularly resistant to moisture, it bears the hot temperatures (30-35°C) and offers a greater adherence to the covered sweets.

### Denomination

semi-finished product for confectionery use.

### Directions for use

BIANCANEVE SUGAR PLUS is ready for powdering.



Extraordinary  
made simple.