PRINCESS PASTE

PASTRY PRINCESS PASTE

White sugarpaste or fondant with cocoa butter. Compared to Power and Top Version of Pasta Dama line, this product is characterized by a thicker consistency and easily-moulded structure, which make it perfect to shape small decorative subjects. Highly versatile, it can be used for modelling flowers, ribbons, as well as many different decorations made with silicon moulds, but you can also use it as a base for painting. Highly moisture-resistant, it can be coloured either with water-soluble or fat-soluble colourings for food.



MODALITÀ D'USO

Decoration

Covering

DETTAGLI PRODOTTO

Codice prodotto 01060213

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Cross-contaminations

Milk

Nuts

Sulphur

INFO

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Description
white paste based on sugars and cocoa butter suitable for coating of cakes, for the preparation of flowers and other objects for decoration, for moulding and for tableaux. It can be coloured in the mass as well as in the surface.

Denomination
semifinished confectionery product.

Directions for use
PRINCESS PASTE has the right consistency to be used directly.
Carefully close the packaging after each use to prevent drying.

DETTAGLI PRODOTTO

Codice prodotto 01060222

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Milk

Nuts

Sulphur

INFO

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