RAINBOW PASTE BLUE

PASTRY RAINBOW PASTE

Blue sugarpaste or fondant flavoured with natural vanilla. Easily shaped, it perfectly lends itself both to cake covering and to decoration modelling. Well resistant to temperature variations and moisture, this product is characterized by a remarkable elasticity. Lots of available coloured versions, which can be combined, as well as sprayed with water-soluble colourings for food, using an airbrush.



MODALITÀ D'USO

Covering

Decoration

DETTAGLI PRODOTTO

Codice prodotto 01060231

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

irca GROUP Extraordinary made simple.

Milk

Nuts

Sulphur

INFO

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Description
RAINBOW PASTE BLUE is a top quality sugar paste "ready to use", it is the ideal cake-modelling paste to create artistic and decorative pieces as flowers, animals, etc. It is also very useful for covering "wedding cakes", novelty and special-occasion cakes. RAINBOW PASTE BLUE has an excellent resistance to low temperatures and humidity

Denomination
semifinished confectionery product.

Directions for use
RAINBOW PASTE BLUE is ready for use and has the ideal consistency for being utilized directly by the confectioner. Remove from the packaging the necessary quantity of RAINBOW PASTE BLUE, work it with hands and procede then with the rolling out for the covering of cakes and for the creation of decorative objects.
It is indispensable to seal the packaging after every use to avoid the paste drying up.

DETTAGLI PRODOTTO

Codice prodotto 01060289

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Cross-contaminations

Milk

Nuts

Sulphur

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