



FONDANT SOFT

PASTRY

OTHER SUGARS

Fondant sugar made of sucrose and glucose syrup, marked by snow white colour and very plastic texture. Moreover, due to its very soft texture, it doesn't need the addition of water, but just a light heating, to be used. It is the ideal to cover choux, éclair and other sweets, to provide them with a shiny topping that keeps its brightness even at freezing temperatures. FONDANT SOFT perfectly lends itself to the addition of water-soluble colorants.

Product details

COD 000497

Allergeni/cross contaminazioni