

ZUCCHERO FONDENTE DI CANNA

PASTRY OTHER SUGARS

White fondant sugar made from pure refined cane sugar and marked by a very plastic texture, which provides end products with a shiny gloss coating even when stored at freezing temperatures.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01030127

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

INFO

Description

white cane fondant sugar for confectionery

Denomination

fondant sugar

Directions for use

AS ICING:

heat in bain-marie or microwave the necessary quantity with a small addition of water (5% approx). Mix checking that the temperature does not exceed 55°C and use immediately.

To obtain a better and lasting brightness it is advisable to cover with a light layer of MIRAGEL, COVERGEL or RIFLEX

irca
GROUP

Extraordinary
made simple.

the surfaces which have to be glazed.



Extraordinary
made simple.