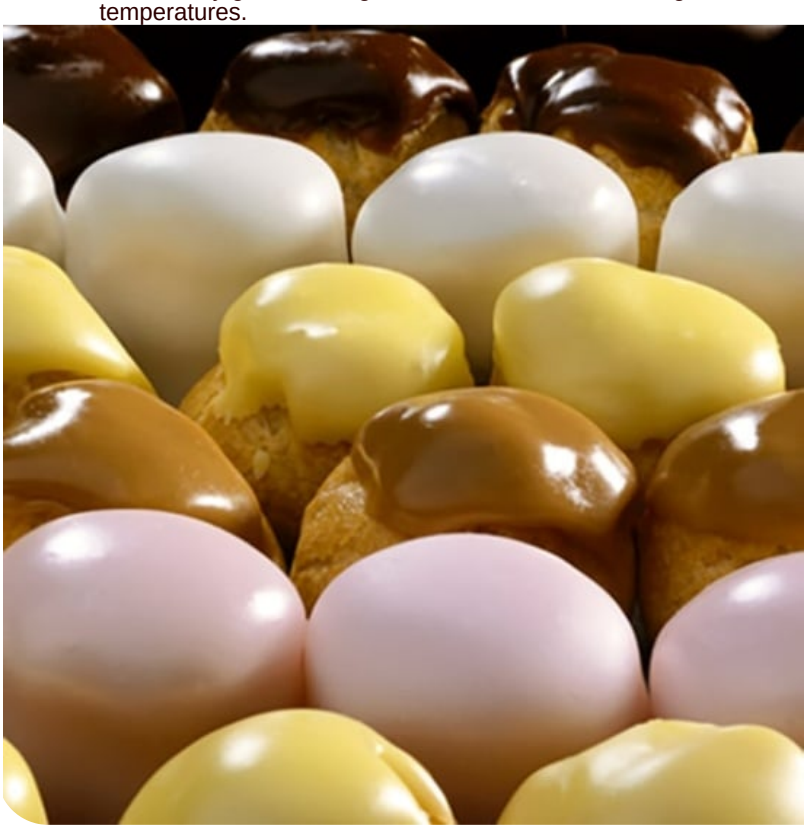
ZUCCHERO FONDENTE DI CANNA

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

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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 the surfaces which have to be glazed.