



BIANCANEVE 10

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable. Discover PLUS version, even more resistant to humidity.

PRODUCT DETAILS

COD 01070404

CLAIMS

No hydrogenated fats

DIRECTIONS FOR USE

BIANCANEVE is ready for powdering. Be sure that baked products which have to be dusted with BIANCANEVE are completely cold.

TECHNICAL DENOMINATION

semifinished pastry product

ALLERGENS / CONTAMINATIONS

ALLERGENS

