



## BIANCANEVE PLUS 10

Very effective 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.

### PRODUCT DETAILS

COD 01070451

### CLAIMS

Contains hydrogenated fats

### DIRECTIONS FOR USE

BIANCANEVE PLUS is ready for powdering.

### TECHNICAL DENOMINATION

semi-finished product for confectionery use.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS

