



ZUCCHERO FONDENTE DI CANNA 14

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.

PRODUCT DETAILS

COD 01030127

CLAIMS

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.

TECHNICAL DENOMINATION

fondant sugar