

PETTINICE RTR WHITE ICING

OVERVIEW

Ready prepared covering for all special occasion cakes.

INGREDIENTS

Sugar, Glucose (Contains preservative (220)), Water, Vegetable Fats & Oils (Emulsifiers (322 Soy, 492), Maize Starch, Vegetable Gum (413), Natural Flavour, Colour (171), Preservative (202), Acidity Regulator (260), Antioxidant (307b Soy)

PACKAGING

Code	Size	Type	Palletisation
422003	7 KG	Pail	
422009	12 x 1 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,640.00
Protein (g)	0.00
Fat (g)	4.00
Fat (of which saturates)(g)	1.30
Carbohydrate (g)	87.20
Carbohydrate (of which sugars)(g)	80.20
Dietary Fibre (g)	0.50
Sodium (mg)	19.00

ADDITIONAL INFORMATION

Product Information:

PETTINICE RTR (ready-to-roll) ICING WHITE was specially developed to meet the trade demand for a reliable, consistent covering for wedding and special occasion cakes. It is extremely smooth and handles perfectly so that cakes can be covered without blemish.

PETTINICE RTR ICING WHITE is manufactured for use directly from the carton or sachet and is best stored at between 20?25°C to bring it to the ideal consistency for working. The icing should be kneaded lightly before rolling out to the desired size and thickness.

When using PETTINICE RTR ICING WHITE, the work bench should be lightly dusted with sieved icing sugar or cornflour. Cakes should be washed over with a boiled sugar syrup or a quality alcohol (cream sherry) to give good adhesion of the icing to the cake surface.

PETTINICE RTR ICING WHITE can be coloured as desired and is the perfect consistency for making decorative roses, flowers, sugar animals etc.

PETTINICE RTR ICING is also available in CHOCOLATE, ALMOND and IVORY variants.

Note: The bulk icing should be kept airtight in the carton by carefully folding the polythene liner over the product after use.



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

365 days



TYPE

Carton, Pail



ALLERGENS

Contains: Sulphites (from
glucose), Contains: soy



CATEGORY

Icings & Icing Sugars



FINISHED PRODUCT

Icings