



PETTINICE RTR WHITE ICING

OVERVIEW

For covering heavy fruit cakes and other confectionery lines. Also used for moulding icing flowers and other similar decorations.

USAGE

Remove from the container, knead lightly then roll out to desired thickness. Place on cakes etc as required

INGREDIENTS

-, Glucose, Water, Hydrogenated Vegetable Oil, Maize Starch, Flavour, Stabilizers (413, 466), Modified Starch (1422), Preservative (202), Colour (171), Acidity Regulator (INS260), Antioxidant (INS320, INS306)

PACKAGING

Code	Size	Type	Palletisation
4220	0.75 KG	Foiled Packs	
4220	2.5 KG	Foiled Packs	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,599.00
Energy (Kcal)	382.00
Protein (g)	0.00
Fat (g)	4.00
Fat (of which saturates)(g)	3.70
Carbohydrate (g)	89.30
Carbohydrate (of which sugars)(g)	76.10
Dietary Fibre (g)	0.60
Sodium (mg)	20.30

METHOD

Group 1	
Ingredient	KG
-	1.200
PETTINICE RTR WHITE ICING	0.700
Water hot	0.200
Total Weight: 2.100	

DESCRIPTION

1. Blend Pettinice RTR White Icing with hot water until the icing get softer. 2. Add Bakels Cremello and continue creaming at medium speed till the cream is fluffy.



STORAGE

Cool, dry and dark conditions



SHELF LIFE

365 days



TYPE

Foiled Packs



CATEGORY

Ready-To-Roll (RTR) Icing, Filling, Icing & Topping



FINISHED PRODUCT

Icing Cream