



## 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

Sugar, Glucose, Water, Hydrogenated Vegetable Oil, Maize Starch, Flavour, Stabilizers (413, 466), Modified Starch (1422), Preservative (202), Colour (171), Acidity Regulator (260), Antioxidant (320, 306-Soy)

### 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    |
| BAKELS CREMELLO            | 1.200 |
| PETTINICE RTR WHITE ICING  | 0.700 |
| Water hot                  | 0.200 |
| <b>Total Weight: 2.100</b> |       |

## 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

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



### FINISHED PRODUCT

Icing Cream