



BLACK PETTINICE (FONDANT CAKE ICING)

OVERVIEW

A smooth black coloured icing that is able to be moulded once kneaded.

INTENDED USE/ABUSE:

- BLACK PETTINICE is a ready prepared covering for cakes and is suitable for making sugar plaques, modelling, decorating celebration cakes, etc.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

As desired. Best results when using tnglide for moulding and rolling.

INGREDIENTS

Sucrose, Glucose, Water, Vegetable Fat [Hydrogenated Palm Kernel, Emulsifier (E492)], Colourant [Water, E124, (Sodium Chloride, E102 (Tartrazine), E133), E132, E104, Humectant (E1520), Preservative (E202)], Thickener (E466), Modified Starch (E1422), Flavouring, Preservative (E200)

PACKAGING

Code	Size	Type	Palletisation
42264	1 KG	Bucket	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,555.00
Protein (g)	0.00
Total Fat (g)	3.60
Saturated fat (g)	1.60
Mono-unsaturated fat (g)	0.70
Poly-unsaturated fat (g)	0.00
Ash (g)	0.00
Carbohydrates (g)	83.00
Total Dietary Fibre (g)	0.00
Sugars (g)	79.00
Sodium (mg)	4.20



STORAGE

Cool and dry conditions



SHELF LIFE

180 days



TYPE

Icing



ALLERGENS

Tartrazine



CATEGORY

Persipan and Pettinice Icing



INGREDIENT FEATURES

Halaal and Kosher certified