



BLUE PETTINICE (FONDANT CAKE ICING)

OVERVIEW

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

INTENDED USE/ABUSE:

- BLUE 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.

INGREDIENTS

Sucrose, Glucose, Thickener [Water, E413, E414, Modified Starch (E1422), Acidity Regulator (E260), Preservative (E202)], Vegetable Fat (Hydrogenated Coconut Kernel), Colourant (E133)

PACKAGING

Code	Size	Type	Palletisation
42260	1 KG	Bucket	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,595.00
Protein (g)	0.00
Total Fat (g)	4.10
Saturated fat (g)	3.90
Mono-unsaturated fat (g)	0.10
Poly-unsaturated fat (g)	0.00
Ash (g)	0.00
Carbohydrates (g)	84.00
Total Dietary Fibre (g)	0.60
Sugars (g)	79.00
Sodium (mg)	4.60



STORAGE

Cool and dry conditions



SHELF LIFE

180 days



TYPE

Icing



CATEGORY

Persipan and Pettinice Icing



INGREDIENT FEATURES

Halaal and Kosher certified