



## 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