



WHITE PETTINICE (FONDANT CAKE ICING)

OVERVIEW

A firm white icing that is able to be moulded once kneaded.

INTENDED USE/ABUSE:

- PETTINICE ICING is a world renowned ready prepared covering for cakes and is suitable for making sugar plaques, modelling, celebration cakes, etc. The superior quality of PETTINICE ICING allows a correctly covered cake to last for months, even years! PETTINICE ICING readily adopts colours and flavours which may be required in a delicate modelling application.
- 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 (E413), Vegetable Fat and/or Oil (Hydrogenated Coconut Kernel), Water, Modified Maize Starch, Acidity Regulator (E260), Preservative (E202) and Colourant (E171)

PACKAGING

Code	Size	Type	Palletisation
42205	1 KG	Bucket	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,630.14
Protein (g)	0.33
Total Fat (g)	3.74
Saturated fat (g)	3.66
Mono-unsaturated fat (g)	0.10
Poly-unsaturated fat (g)	0.10
Trans Fatty Acid (g)	0.10
Omega 3	0.10
Omega 6	0.10
Carbohydrates (g)	87.36
Total Dietary Fibre (g)	0.83
Moisture (g)	7.92
Ash (g)	0.15
Sodium (mg)	5.00



STORAGE

Cool and dry conditions



SHELF LIFE

180 days



TYPE

Icing



CATEGORY

Persipan and Pettinice Icing



INGREDIENT FEATURES

Halaal and Kosher certified