



GUM PASTE

USAGE

Knead Gum Paste in hands to desired consistency for making frills, flowers and different shapes and figures. For best results use a stick free rolling pin and board. Keep unused paste covered.

INGREDIENTS

Sugar, Glucose, Water, Maize Starch, Stabilisers (413, 466), Egg White Powder, Hydrogenated Vegetable Oil, Free Flow Agent (170), Humectant (422), Modified Starch (1422), Colour (171), Preservative (202), Acidity Regulator (260), Emulsifiers (322, 492), Antioxidant (307b-Soy)

PACKAGING

Code	Size	Type	Palletisation
4272-30			



STORAGE

Cool, Dry & Dark Conditions,
Storage Pack Must be Sealed.



SHELF LIFE

12 Months (365) days



TYPE

Paste



ALLERGENS

Egg



CATEGORY

Icings, Icings, Toppings & Fillings



INGREDIENT FEATURES

Halal