



## FIL-O-FINE DUSTING SUGAR

### OVERVIEW

It is very common to dust baked goods such as sponges and pastry goods with icing sugar. The icing sugar enhances the appearance of each article and helps prevent adherence to packaging. During prolonged storage at high temperatures or high humidity, icing sugar is often absorbed, losing its effectiveness. FIL-O-FINE DUSTING SUGAR has been developed with the following properties:

- Replace icing sugar used for dusting.
- Retain an attractive appearance for an extended shelf life.
- Helps prevent adherence to packaging.

All items to be dusted should be well baked, to give a dry surface, and should be thoroughly cooled before dusting.

### USAGE

Dust the goods by sprinkling a fine layer through a small sieve after baked goods have cooled to room temperature.

### INGREDIENTS

Dextrose, Maize Starch, Hydrogenated Vegetable Oil

## PACKAGING

Code	Size	Type	Palletisation
4241-20	2kg	Plastic bag	
4241-30	4kg	Plastic bag	
4241-50	12kg	Plastic bag	

## DESCRIPTION

USAGE: Dust the goods by sprinkling a fine layer through a small sieve after the baked goods have cooled to room temperature.



### STORAGE

Cool, dry and dark conditions up to



### SHELF LIFE

360 days



### TYPE

Powder



### CATEGORY

Toppings