



PETTINICE RTR ALMOND ICING

OVERVIEW

PETTINICE RTR ALMOND ICING is an easy to use base icing for the decoration of Christmas and Birthday cakes and other confectionery products. Before applying the base icing, brush the cake well with warm jam (preferably apricot). Remove the required amount of icing from the container and knead by hand until it is pliable and smooth. Pin out the icing to the required thickness and place over the cake. Press the icing over the cake and trim off. The cake is now ready for finishing with Royal Icing Recipe No R650a (using ACTIWHITE). PETTINICE RTR ALMOND ICING can also be moulded into many decorative shapes appropriate for any occasion.

USAGE

Remove from foil, knead lightly then roll out to desired thickness. Place on cakes etc as required.

INGREDIENTS

Sugar, Glucose, Water, Hydrogenated Vegetable Oil, Maize Starch, Stabilisers (413, 466), Modified Starch (1422), Preservative (202), Emulsifiers (322, 492), Acidity Regulator (260), Almond Flavour, Colours (102, 110), Antioxidant (307b)

PACKAGING

Code	Size	Type	Palletisation
4221-30		Aluminum Foil	



STORAGE

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



SHELF LIFE

12 Months (365) days



CATEGORY

Icings, Toppings & Fillings, Pettinice



INGREDIENT FEATURES

Gluten Free, Halal, Kosher, Vegan,
Vegetarian



BRANDS

Pettinice



FUNCTION

Ready-To-Roll