



PETTINICE RTU CHOCOLATE ICING

OVERVIEW

PETTINICE RTU (Ready To Use) CHOCOLATE ICING has an excellent flavour and provides a modern no fuss finish for the pastry cook. The icings prepared from PETTINICE RTU CHOCOLATE ICING are ready to use straight from the container – nothing to be added. They have a rich chocolate flavour, colour and a smooth pleasant mouthfeel. It sets to give a smooth and glossy surface. Quick setting to provide a thin, non-stick surface that is ideal for packaged products. Has a long shelf life and is freeze-thaw stable.

PETTINICE RTU CHOCOLATE ICING can be used direct from the pail or can be used to produce three different types of icing:

PARFAIT ICING. Heat the PETTINICE RTU CHOCOLATE ICING in a bain marie over low heat to 40-43°C. Take care not to over heat since this will result in a dull appearance. This icing can now be used for enrobing, dipping, piping, surface flooding or wherever a smooth white finish is required. Allow to set fully before packaging. The PETTINICE RTU CHOCOLATE ICING can be reheated but for best results, add a proportion of unused product. Adjustment of the consistency of the warmed icing with simple syrup is not recommended and should not be necessary.

FROSTING. Place the PETTINICE RTU WHITE ICING in machine bowl and using beater mix on medium speed for approximately 3-5 minutes (depending on the ambient temperature). Over beating will cause the icing to trap too much air. This finish is suitable for use as a topping for cakes, slices etc as a filling and can also be piped. Allow a skin to form on the surface before packaging. The non-stick surface will allow over wrapping if required.

BUTTERCREAM. Place 3 parts PETTINICE RTU CHOCOLATE ICING and 1 part STARCEL Cake Shortening into machine bowl. Using whisk, mix together on top speed for 5 minutes. This finish can be used in the same way as other buttercreams, ie: as a topping, filling or for piping. **FREEZE-THAW INSTRUCTIONS** -This produce has excellent freeze-thaw properties. Best results are obtained if the product is covered before freezing and stays covered until the product is defrosted. This helps to eliminate excessive drying out and surface condensation. These instructions also apply to refrigeration of the product. **STORAGE INSTRUCTIONS** – PETTINICE RTU CHOCOLATE ICING should be kept covered and is best stored in a cool, dry place.

USAGE

Use directly from the pail.

INGREDIENTS

Sugar, Vegetable Oil, Water, Glucose, Maltodextrin, Cocoa (3%), Maize Starch, Emulsifiers (435,471), Preservative (211, 202), Humectant (1520), Antioxidant (307b)

PACKAGING

Code	Size	Type	Palletisation
4229-50		Plastic Pail	



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



CATEGORY

Icings, Toppings & Fillings, Pettinice



INGREDIENT FEATURES

Gluten Free, Halal, NAFNAC Option
Available, Vegan, Vegetarian



BRANDS

Pettinice



FUNCTION

Ready-To-Use