BAKELS
BAKERY INGREDIENTS SINCE 1904

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PETTINICE RTR WHITE ICING

OVERVIEW

For covering heavy fruit cakes and other confectionery lines. Also used for moulding icing flowers and other similar decorations.

USAGE

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

INGREDIENTS

Sugar, Glucose, Water, Hydrogenated Vegetable Oil, Maize Starch, Flavour, Stabilizers (413, 466), Modified Starch (1422), Preservative (202), Colour (171), Acidity Regulator (260), Antioxidant (320, 306-Soy)

PACKAGING

Code	Size	Type	Palletisation
4220	0.75 KG	Foiled Packs	
4220	2.5 KG	Foiled Packs	

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NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,599.00
Energy (Kcal)	382.00
Protein (g)	0.00
Fat (g)	4.00
Fat (of which saturates)(g)	3.70
Carbohydrate (g)	89.30
Carbohydrate (of which sugars)(g)	76.10
Dietary Fibre (g)	0.60
Sodium (mg)	20.30

METHOD

Group 1	
Ingredient	KG
BAKELS CREMELLO	1.200
PETTINICE RTR WHITE ICING	0.700
Water hot	0.200
	Total Weight: 2.100

DESCRIPTION

1. Blend Pettinice RTR White Icing with hot water until the icing get softer. 2. Add Bakels Cremello and continue creaming at medium speed till the cream is fluffy.

STORAGE

Cool, dry and dark conditionsCool, dry and dark conditions

SHELF LIFE

365 days

TYPE

Foiled Packs

CATEGORY

Filling, Icing & Topping, Ready-To-Roll (RTR) Icing

FINISHED PRODUCT

Icing Cream