



# WHITE PETTINICE (FONDANT CAKE ICING)

## OVERVIEW

A firm white icing that is able to be moulded once kneaded.

### INTENDED USE/ABUSE:

- PETTINICE ICING is a world renowned ready prepared covering for cakes and is suitable for making sugar plaques, modelling, celebration cakes, etc. The superior quality of PETTINICE ICING allows a correctly covered cake to last for months, even years! PETTINICE ICING readily adopts colours and flavours which may be required in a delicate modelling application.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

## USAGE

As desired.

## INGREDIENTS

Sucrose, Glucose, Thickener (E413), Vegetable Fat and/or Oil (Hydrogenated Coconut Kernel), Water, Modified Maize Starch, Acidity Regulator (E260), Preservative (E202) and Colourant (E171)

## PACKAGING

**Code**  
42205

**Size**  
1 KG

**Type**  
Bucket

**Palletisation**

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,630.14
Protein (g)	0.33
Total Fat (g)	3.74
Saturated fat (g)	3.66
Mono-unsaturated fat (g)	0.10
Poly-unsaturated fat (g)	0.10
Trans Fatty Acid (g)	0.10
Omega 3	0.10
Omega 6	0.10
Carbohydrates (g)	87.36
Total Dietary Fibre (g)	0.83
Moisture (g)	7.92
Ash (g)	0.15
Sodium (mg)	5.00



### STORAGE

Cool and dry conditions



### SHELF LIFE

180 days



### TYPE

Icing



### CATEGORY

Persipan and Pettinice Icing



### INGREDIENT FEATURES

Halaal and Kosher certified