



# Roll Fondant Paste for Pastry Coverings-White

Art. Nr. 21146

## Product Data

**Product Description:** *Roll fondant*

**Shelf life from production:** *360 Days*

**Storage conditions:** *15 °C / in the unopened original packaging / Store cool after opening*

## Ingredients:

*Sugar, Glucose sirup, Refined and Hydrogenated vegetable fats (palm, coconut), Stabilisiers: Gum arabic E414, CMC E466, Guargum E412, Emulsifeier: Glycerol E422, Acidifying agent: Citric acid E330, Preservative. Potasium sorbate E 202, Colour: Titanium Dioxide E171, Flavouring.*

## Possible uses:

*•The decorative massa, also known as roll fondant, is suitable for covering cakes and modelling figures, flowers and decorative signs and is available in various bright colours. The ready-to-use massa is elastic and supple. The AZO-free product is also easy to use and can be easily coloured and flavoured.*

## Product characteristics:

- ✓ *- Extra elastic and temperature resistant in summer!*
- ✓ *- The Roll Fondant is ready to use, so you can easily model it according to your ideas.*
- ✓ *- It is particularly easy to roll out thinly and is therefore ideal for covering whole cakes.*

## Dosage:

*Packed up 1kg end 5kg*

*•All variants are possible height and weight*