

Doc Class:	15002 - Technical Information Sheet (TIS)
Doc No:	1294517
	1
Revision Date:	16/08/2024
Created By:	4543
Document Reviewed	

## 10014665 - Sweet Frost® 12.5kg - TIS

**Product Name:** Sweet Frost®

**Ref Number:** 10014665

**Pack Size:** 12.5kg

**Product Information:** Granular, free-flowing sugar-based finishing solution which is a robust alternative to caster sugar.

**Method:** Dust over doughnuts, by hand or tumbler.

Add (gel or powder) food colourings or spices to customise.

Store in a cool, dry place (<20°C).

Apply once the finished product has cooled to around 24°C.

Will not dissolve on product in chilled or wrapped storage, in high humidity or during freeze-thaw cycle.

**For recipe ideas visit [www.macphie.com](http://www.macphie.com)**

### Notes

Across the finishings range there are tiers of granularity which exist in hydrogenated and non hydrogenated. There is a palm free version in the non hydrogenated range. Please see the summary table below. Further information can be found at

<https://www.macphie.com/product-categories/icings-fillings-frostings-and-finishings/finishings>

Doc Class:	15002 - Technical Information Sheet (TIS)
Doc No:	1294517
	1
Revision Date:	16/08/2024
Created By:	4543
Document Reviewed	

### Hydrogenated

Granularity	Product name	Product code	Description
EXTRA FINE	Extra Fine Sweet Snow® 12.5Kg	10014422	<p>An extra fine, encapsulated dextrose based dusting powder. A robust alternative to icing sugar.</p> <p>Dust over doughnuts, sponges, tarts, pastry, scones, choux buns or desserts.</p> <p>Add (gel or powder) food colourings or spices to customise.</p>
MEDIUM	Sweet Snow® 12.5Kg	10000264	<p>A medium granularity, encapsulated dextrose based dusting powder. A robust alternative to icing sugar.</p> <p>Dust over doughnuts, sponges, tarts, pastry, scones, choux buns or desserts.</p> <p>Add (gel or powder) food colourings or spices to customise.</p>
COURSE	Sweet Frost® 12.5kg	10014665	<p>Granular, free-flowing sugar-based finishing solution which is a robust alternative to caster sugar.</p> <p>Dust over doughnuts, by hand or tumbler.</p> <p>Add (gel or powder) food colourings or spices to customise.</p>

Doc Class:	15002 - Technical Information Sheet (TIS)
Doc No:	1294517
	1
Revision Date:	16/08/2024
Created By:	4543
Document Reviewed	

Non hydrogenated

Granularity	Product name	Product code	Description
FINE	Fine Non Hydrogenated Sweet Snow®	10013624	<p>A fine, encapsulated dextrose based dusting powder, containing non-hydrogenated fats, which is a robust alternative to icing sugar.</p> <p>Dust over sponges, tarts, scones, choux buns or desserts.</p> <p>Add (gel/powder) food colourings or spices to customise.</p>
FINE	Fine Non Palm Non Hydrogenated Sweet Snow® 12.5kg	10014916	<p>A fine, encapsulated dextrose based dusting powder, containing palm free non-hydrogenated fats, a robust alternative to icing sugar.</p> <p>Dust over sponges, tarts, scones, choux buns or desserts.</p> <p>Add (gel/powder) food colourings or spices to customise.</p>
MEDIUM	Non Hydrogenated Sweet Snow® 12.5Kg	10000266	<p>A medium granularity, dextrose based dusting powder, containing non-hydrogenated fats. A robust alternative to icing sugar.</p> <p>Dust over sponges, tarts, scones, choux buns or desserts.</p> <p>Add (gel/powder) food colourings or spices to customise.</p>
COURSE	Non Hydrogenated Sweet Frost® 12.5kg	10014667	<p>Granular, free-flowing sugar-based dusting powder, containing non-hydrogenated fats, which is a robust alternative to caster sugar.</p> <p>Dust over doughnuts, by hand or tumbler.</p> <p>Add (gel or powder) food colourings or spices to customise.</p>