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# 10002037 - 5th Avenue® White Icing - TIS

**Product Name:** 5<sup>th</sup> Avenue® White Icing

**Pack Size:** 12.5kg pail

**Product Information:** 5<sup>th</sup> Avenue® White Icing is a smooth, convenient, ready-to-use fudge icing which add an indulgent finish to doughnuts, cakes, muffins, choux, Danish Pastries and gateaux.

All colours and flavours are natural.

The Product can also take the addition of flavours & Colours.

There are a number of different flavours in the 5<sup>th</sup> Avenue® Icing range, please visit [www.macphie.com](http://www.macphie.com) for the full list.

These icings are fast drying, will not crack or become brittle and are more freeze-thaw stable than fondant.

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

**Method:**

Place required amount of 5<sup>th</sup> Avenue® Icing into a bain-marie or other suitable container and warm to approximately 40°C – 50°C, stirring regularly. It is also possible to microwave, stirring well at least once. Do not overheat as this will reduce gloss. For a thicker icing, heat to only 30-35°C. If thinner icing is required, thin with simple syrup.