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10009292, 10000265, 10000266 - Non Hydrogenated Sweet Snow® - TIS

Product Name: Non Hydrogenated Sweet Snow®

Ref Number: 10009292, 10000265, 10000266

Pack Size: 6x500g, 25kg, 12.5kg

Product Information: Non Hydrogenated Sweet Snow® is a fine, dextrose-based dusting powder which will not dissolve on product during chilled or wrapped storage, in conditions of high humidity or during freeze/thaw cycle.

Use sparingly in place of icing sugar for a longer lasting decoration on any bakery or dessert items. Ideal for cakes, sponges, swiss rolls, fruit tarts, stolen, choux etc., etc.

For recipe ideas visit www.macphie.com

Method:

- Non Hydrogenated Sweet Snow® should be applied once the finished product is cooled to just above ambient temperature (approximately 24°C)
- Other powders such as Cinnamon or Cocoa Powder may be used in conjunction to add variety to finishes

Notes:

- For a more granular finish, use Sweet Frost® (10000268) which closely resembles caster sugar, on its own or mixed with Sweet Snow®.