

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019395
Revision:	4
Revision Date:	17/12/2019
Created By:	4458
Document reviewed	

## 10000264, 10000261, 10000262 - Sweet Snow® - TIS

**Product Name:** SWEET SNOW®

**Ref Number:** 10000264, 10000261, 10000262

**Pack Size:** 12.5Kg, 6kg, 25kg

**Product Information:** 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](http://www.macphie.com)

**Method:**

- 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®.