



BIANCANEVE 10

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable. Discover PLUS version, even more resistant to humidity.

PRODUCT DETAILS

COD 01070404

CLAIMS

No hydrogenated fats

ALLERGENS / CONTAMINATIONS

ALLERGENS



DIRECTIONS FOR USE

BIANCANEVE is ready for powdering. Be sure that baked products which have to be dusted with BIANCANEVE are completely cold.

TECHNICAL DENOMINATION

semifinished pastry product