



BIANCANEVE PLUS 10

Very effective 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.

PRODUCT DETAILS

COD 01070451

CLAIMS

Contains hydrogenated fats

DIRECTIONS FOR USE

BIANCANEVE PLUS is ready for powdering.

TECHNICAL DENOMINATION

semi-finished product for confectionery use.

ALLERGENS / CONTAMINATIONS

ALLERGENS

