



## 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

### 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

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS

