



## RAINBOW PASTE BLUE 6 (24X250G)

Blue sugarpaste or fondant flavoured with natural vanilla. Easily shaped, it perfectly lends itself both to cake covering and to decoration modelling. Well resistant to temperature variations and moisture, this product is characterized by a remarkable elasticity. Lots of available coloured versions, which can be combined, as well as sprayed with water-soluble colourings for food, using an airbrush.

### PRODUCT DETAILS

COD 01060289

CLAIMS

### DIRECTIONS FOR USE

RAINBOW PASTE BLUE is ready for use and has the ideal consistency for being utilized directly by the confectioner. Remove from the packaging the necessary quantity of RAINBOW PASTE BLUE, work it with hands and proceed then with the rolling out for the covering of cakes and for the creation of decorative objects. It is indispensable to seal the packaging after every use to avoid the paste drying up.

### TECHNICAL DENOMINATION

semifinished confectionery product.

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS

