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10000267 - Non-Hydrogenated Sweet Frost® - TIS

Product Name: NON-HYDROGENATED SWEET FROST®

Ref Number: 10000267

Pack Size: 12.5Kg Sack

Product Information: NON-HYDROGENATED SWEET FROST® is a granular, sugar-based dusting powder containing non-hydrogenated fats 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 caster sugar for a longer lasting, more economical decoration on any bakery or dessert items. Ideal for doughnuts, apple tarts, pastries and cakes etc.

Method:

- NON-HYDROGENATED SWEET FROST® should be applied once the finished product has been cooled to ambient temperature (approximately 20°C)
- Other products such as Cinnamon or Cocoa powder may be used in conjunction to add variety to finishes

Notes:

- If a finer particulate size is required, use Sweet Snow® which gives an effect similar to icing sugar
- This product is not suitable for making icing or coatings