

The logo for Macphie, featuring the word "macphie" in a white, lowercase, sans-serif font on a red rectangular background.

NON-HYDROGENATED SWEET FROST

REF: SI118

Review date 30/03/06

Non-hydrogenated Sweet Frost is a granular, free-flowing, sugar-based dusting powder formulated with non-hydrogenated fat, which will not dissolve in conditions of high humidity, when frozen and thawed, or during chilled or wrapped storage.

Apply instead of caster sugar to dust doughnuts, sponges, Swiss rolls, apple tarts, Christmas pies, etc.

Non-hydrogenated Sweet Frost is economical in use as very little is required to give an effective, long lasting covering.

NOTES

- **Non-hydrogenated Sweet Frost** is not suitable for making icings or coatings.
- **Non-hydrogenated Sweet Frost** should be applied once the finished product has been cooled to ambient temperature - approximately 20°C (68°F).

If a finer particle size is required, use **Non-hydrogenated Sweet Snow**.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

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