

**Non-hydrogenated Sweet Snow** is a fine 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 icing sugar to dust doughnuts, sponges, swiss tarts, fruit flans, stollen, torten, choux buns, etc.

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

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### NOTES

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- **Non-hydrogenated Sweet Snow should** be applied once the finished product has been cooled to just above ambient temperature – approximately 24°C (75°F).
- If a more granular particle size is required, use **Non-hydrogenated Sweet Frost**, or a combination of **Non-hydrogenated Sweet Snow** and **Non-hydrogenated Sweet Frost**.
- Other powders such as cinnamon or cocoa powder may be added for a variety of finishes.
- **Non-hydrogenated Sweet Snow** is NOT suitable for making icings or coatings.

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.