Product Specification
Friday, 17 May 2024

Toppings - Toppings

04/10-J

Product Name: **FIL-O-FINE DUSTING SUGAR**

Product Code: **4241**

Information: It is very common to dust baked goods such as sponges and pastry goods with icing sugar. The icing sugar enhances the appearance of each article and helps prevent adherence to packaging.

During prolonged storage at high temperatures or high humidity, icing sugar is often absorbed, losing it’s effectiveness.

FIL-O-FINE DUSTING SUGAR has been developed with the following properties:

· Replace icing sugar used for dusting
· Retain an attractive appearance for an extended shelf life
· Helps prevent adherence to packaging

All items to be dusted should be well baked, to give a dry surface, and should be thoroughly cooled before dusting.