

Product Specification

Friday, 17 May 2024

Icings and Fillings - Icings**05/15-I****Product Name:** PETTINICE RTU WHITE ICING**Product Code:** 4228

Information: PETTINICE RTU (Ready To Use) WHITE ICING has an excellent flavour and provides a modern no fuss finish for the pastrycook.

The icings prepared from PETTINICE RTU WHITE ICING and flavoured as required using Bakels extensive range of Apito Flavouring Pastes:-

- have excellent flavour and colour and smooth, pleasant mouthfeel
- set to give a smooth and glossy surface
- set up quickly to provide a thin, non-stick surface that is ideal for packaged products.
- have a long shelf life
- are freeze-thaw stable

PETTINICE RTU WHITE ICING can be used direct from the pail or can be used to produce three different types of icing:

PARFAIT ICING

Select your flavour and colour from the Apito Flavouring Paste range – measure flavouring paste accurately. If plain white icing is required, use straight from the container – nothing to be added. Heat the PETTINICE RTU WHITE ICING in a bain marie over low heat to 40-43°C. Take care not to over heat since this will result in a dull appearance. This icing can now be used for enrobing, dipping, piping, surface flooding or wherever a smooth white finish is required. Allow to set fully before packaging. The PETTINICE RTU WHITE ICING can be reheated but for best results, add a proportion of unused product. Adjustment of the consistency of the warmed icing with simple syrup is not recommended and should not be necessary.

FROSTING

Place the PETTINICE RTU WHITE ICING in machine bowl and using beater mix on medium speed for approximately 3-5 minutes (depending on the ambient temperature). Over beating will cause the icing to trap too much air. This finish is suitable for use as a topping for cakes, slices etc as a filling and can also be piped.

Allow a skin to form on the surface before packaging. The non-stick surface will allow over wrapping if required.

BUTTERCREAM

Place 3 parts PETTINICE RTU WHITE ICING and 1 part STARCEL Cake Shortening into machine bowl. Using whisk, mix together on top speed for 5 minutes. This finish can be used in the same way as other buttercreams, ie: as a topping, filling or for piping.

FREEZE-THAW INSTRUCTIONS

This produce has excellent freeze-thaw properties. Best results are obtained if the product is covered before freezing and stays covered until the product is defrosted. This helps to eliminate excessive drying out and surface condensation. These instructions also apply to refrigeration of the product.

STORAGE INSTRUCTIONS

PETTINICE RTU WHITE ICING should be kept covered and is best stored in a cool, dry place.