



SENS 510

Powder compound for the preparation of a decoration mass, type marzipan.

Applications:

Decoration mass or substitute of marzipan on/in:

- Cakes and gateaus
- Confectionery (for fillings and decoration)
- Ice cream
- Desserts and blancmange powders
- Eatable mass to kneat

Product advantages:

- Easy handling
- Texture like marzipan
- Easy to model and to roll out
- Alternative for marzipan
- Easy stockkeeping

Product information:

Required quantity

Add 70-80 g water to 1 kg SENS 510, knead to a homogenous mass. Use like marzipan (roll out or model).

Legal declaration

modeling compound, type marzipan

Ingredients

sugar, almond powder, glucosesyrup, starch, thickener CMC

Notice

small-size packaging possibl