



## SENS 520

Powder compound for the preparation of a decoration mass "Type Hazelnut".

### Applications:

Decoration mass / hazelnut mass for:

- Cakes and gateaus
- Confectionery (for fillings and decor)
- Ice cream
- Desserts and blancmanage powders
- Eatable mass to knead

### Product advantages:

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

### Product information:

#### Required quantity

1. add 70-80 g water to 1 kg SENS 520
2. knead mass until smooth
3. prepare the mass, similar to marzipan (roll out or model)

#### Legal declaration

modeling compound type hazelnut

#### Ingredients

sugar, hazelnut powder, glucosesyrup, starch, thickener CMC

#### Notice

small-size packaging possible