

the finishing touch in decoration
Decor Icing



Fine Zeelandia



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*Show your craftsmanship
in your creations*



With the upcoming sweet trends like cupcakes, home baking and self indulgence, a cake's finishing touches have become more important than ever before. A mind-blowing cake decoration will seduce the consumer or, at the very least, invoke enthusiastic reactions of people that admire it. Furthermore, as a baker, you want to show your craftsmanship in your creations. Fine Zeelandia would like to help you along with a new, easy to work with range of icings: Decor Icing.

Decor Icing is easy to handle compared to other sugar pastes, Decor Icing doesn't stick on the table during kneading or shaping. This is an advantage and saves you having to dust the table with cornstarch or sugar before working with the icing.

With Decor Icing, we have made it possible for you to create fine and detailed works of edible art. Your creations keep the shapes you intended them to have, from delicate flower petals to thin spring leaves and beyond.

Benefits of Decor Icing

- A superior and outstanding quality.
- Very good moulding structure, figures and flowers keep the shape and dry perfectly
- Snow white and blind (not transparent).
- Delicious sweet vanilla taste.
- Easy and simple to mix with different colours and flavours, stays strong.
- Doesn't stick to your hands
- Become dry after one day (if covered and kept in plastic it stay soft for long time).
- It's freezer and refrigerator stable, will not cry.
- Very good handling quality in hot climate's.

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