

# FLOWER & MODELLING PASTE

## WHITE

### Ingredients

Sugar, Glucose syrup,  
Water, Stabilisers:  
Tragacanth, Xanthan gum,  
Palm oil, Preservative:  
Potassium sorbate,  
Glycerine  
Allergy Advice: Made  
in a factory that  
handles nuts.  
Suitable for vegetarians.

### Nutrition

Typical values per 100g

Energy	1566 kJ, 368 kcal
Fat	0.2g
of which saturates	0.1g
Carbohydrates	91.6g
of which sugars	91.4g
Protein	0.0g
Salt	0.0g

### How To Use

Simply work the  
paste with fingers to  
warm the paste and  
improve elasticity.  
For best results roll  
out paste with a  
rolling pin, using  
icing sugar to dust  
work surface.

### How To Store

Always wrap unused paste in clingfilm. Store in a cool, dry  
place. This paste hardens when exposed to air. If you are  
assembling a decoration, leave to dry for 24 hours.

### Hints & Tips

This paste can be coloured using paste food colourings.

Renshaw.,  
Crown Street,  
Liverpool L8 7RF

# 250g<sup>e</sup>

Best Before End

98647

