

At Renshaw we have been helping bakers create beautiful, tasty cakes and bakes for over 100 years, so you can always feel confident with Renshaw.

We hope all Renshaw products fully meet your satisfaction. If you have any feedback please send details to the following address: **Customer Services, Renshaw, Crown Street, Liverpool, L8 7RF. UK**

For recipe inspiration visit:
www.renshawbaking.com

Made in the United Kingdom

3kg (3 x 1kg^e)

Best Before End:



An icing which requires kneading until pliable and then either pinned out to cover a pre prepared cake, or used to create decorations by hand modelling, or use with moulds and cutters. It can also be coloured using the widely available paste colours.

Ingredients: Sugar, Glucose syrup, Palm oil,
Humectant: E422, Emulsifier: E471, Stabiliser: E413,
Preservative: E202, Flavouring.

Made in a factory that handles nuts.

Nutritional information

Typical Values per 100g

Energy	1646kJ/388kcal
Fat	3.2g
of which saturates	1.9g
Carbohydrates	90.3g
of which sugars	88.8g
Protein	0g
Salt	0g

Storage instructions

Store in a cool, dry place. Do not refrigerate or freeze. Once opened, wrap in cling film, and place inside an air tight container to prevent drying out.

ESTD



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
PURVEYORS OF ALMOND PRODUCTS
RENSHAW, LIVERPOOL

1898

RENSHAW

THE PROFESSIONALS CHOICE

White Ready to Roll Icing



1 5 0 1 0 3 0 1 0 4 9 5 2 5

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