

RENSHAW







THE PROFESSIONALS CHOICE

ESTD 1898






Suitable for =

Best Results for =

*Pliability when kneading sugar paste

-  Covering
-  Modelling
-  Flowers & Models
-  Sculpted Novelty Cakes
-  Intricate Petals
-  Confectionery Flavour

A sugar paste for every cake decorating need

	SOFTER	Pliability*			FIRMER
					
	Ready to Roll Icing	Modelling Paste	Flower and Modelling Paste	Belgian Chocolate Modelling Paste	Petal Paste
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Modelling Paste and Petal Paste are currently only available in white but can be coloured.