



Bakels

PETTINICE PREMIUM SUGAR PASTE



BAKELS

BAKERY INGREDIENTS SINCE 1904

PETTINICE PREMIUM SUGAR PASTE

Pettinice is a top-quality premium sugar paste with a delicious vanilla flavour. It is available in many different colours and creates an exquisite, smooth finish. The colours can be mixed with each other, which allows you to easily create exactly the color you want. The paste is extremely elastic, making it fantastically easy to work with. It can be used for covering cakes, cookies, swiss rolls and cupcakes, as well as for modelling and decoration.

Our Pettinice sugar paste is ideal for both hand-crafted and industrial production. It is known for its high quality and is used by confectioners throughout the world. It is also available to consumers in several countries.





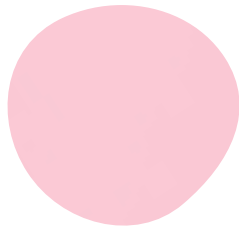
Why choose Pettinice?

- High quality and delicious flavour
- Easy to use
- Long durability of 18 months
- Available in a variety of colours
- Easy to mix into new colours

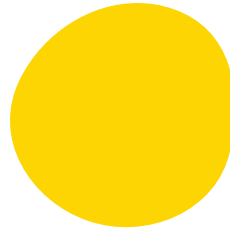
COLOUR CHART



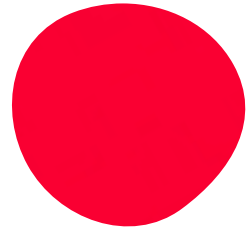
WHITE
4270



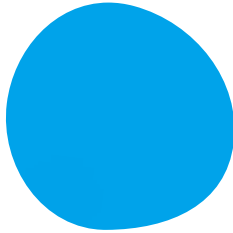
PINK
4271



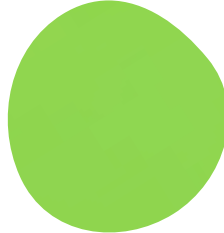
YELLOW
4275



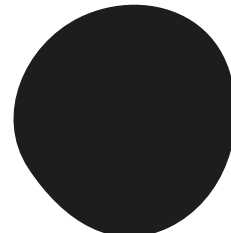
RED AZO
4272



BLUE
4273



GREEN
4279



BLACK
4274



PRODUCT INFORMATION

USE AND STORAGE



Store in a cool, dry and dark place. Seal opened packs in plasticbags and store in an airtight, covered container to prevent the product drying out or fading.



Shelf life: 18 months

PACKAGING




All colours are available in the package sizes 250 g x 20 pieces and 1 kg x 10 pieces.
The colour white is available in 5 kg pail.

You are very welcome to contact us for more information about our shipping and delivery terms.

ALLERGENS

- Gluten-free
- Lactose-free
- Nut-free





"Pettinice, together with some imagination, has taken me a long way in my career"

– Tiziano Cassar
Primavera caterers, Malta
Proud customer of Bakels Sweden

TIZIANO CASSAR – A SATISFIED PETTINICE CUSTOMER

"I'm Tiziano Cassar, I've been working within the catering industry for the last 17 years. I focus particularly in the pastry section and I specialise in wedding cake decoration and 3D custom cakes. I attended various courses, including pastry courses, airbrushing and chocolate showpieces with established and renowned tutors.

I currently run my own business – therefore it's highly important to choose only the best products for my final works, to satisfy my clients in the best way possible. I have never been let down with the good premium quality Pettinice. I can always rely on this product to create my designs and different kind of structures in different sizes. Pettinice offers a good range of colours hence it opens much more possibilities in my work, needless to say that it's very easy to work with. I highly recommend this!"

Tips and tricks!

HOW TO WORK WITH PETTINICE

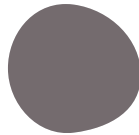
- Make sure that your working surface, utensils and hands are clean and dry.
- Knead the sugar paste to make it more pliable.
- When you use Pettinice for covering, apply a thin layer of butter cream or similar to avoid the Pettinice from melting.
- Cover the sugar paste you are not using in a plastic bag or box.
- Use maize starch to ensure a non-stick surface.

HOW TO MIX AND CREATE OTHER COLOURS

With Pettinice you can mix and create your own exciting colour combinations. Here are some examples of shades you can mix yourself.

MARBLE LOOK

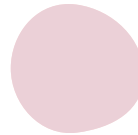
To make a marble look you can blend different colours of Pettinice.



GREY



PASTEL
YELLOW



PASTEL
PINK



WHITE
9/10



WHITE
3/4



WHITE
3/4



BLACK
1/10



YELLOW
1/4



PINK
1/4



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