

Fondant ingredient – Bakers' starch Article number: 303164

Powder – highly productive
filling quantity: 200 g

Extra fine potato starch!
The rolling-out aid for fondant, marzipan, dough and much more.

Description

Bakers' starch is a special potato starch, which is particularly easy to sprinkle and which doesn't get lumpy. It is especially suitable for rolling out fondant, marzipan and tender shortcrust pastry. With our ingredients you buy professional high-quality products. They are produced of best raw material in Germany.
All products are easy to process and create a perfect baking result.

In folding box. With instructions.
The item is excluded from the exchange.



Manual

Rolling-out aid: rolling out is fun this way. With just a little bakers' starch, dough, fondant or marzipan is prevented from sticking.

Baking aid: simply sprinkle a little bakers' starch on to the baking mould after greasing and the cake loosens from the mould as if by itself; it also has a glossy surface.

Neutral: the quality and composition of the dough remain the same after rolling out: your cake still tastes like cake and not floury.

Store cool and dry!
Lock wrapping after use!

Ingredients

Potato starch; Separating agent: tricalcium phosphate (E341)

- gluten-free
- product is free from GMOs

Nutrition Facts

Nutritional value per	100 g
physiological energy value	1373 kJ / 328 kcal
fat	0.05 g
hereof saturated fatty acids	0.05 g
carbohydrates	80 g
hereof sugar	0 g
Fibres	0.05 g
protein	0.05 g
Natrium	0.01 g
salt	0.03 g