



**New, innovative & versatile
Ready-to-use icing**

Icing RTU



Delightful Benefits

- ✓ Ready to use
- ✓ Direct, simple and efficient processing at room temperature without heating
- ✓ Can be flavoured or coloured with dessert pastes or ice cream pastes as desired
- ✓ Long-lasting shine
- ✓ Innovative consistency: glossy on the outside & firm to the touch, juicy on the inside and incredibly tasty
- ✓ Extends freshness
- ✓ Freeze stable
- ✓ Perfect for quick refinement in cafés, restaurants or catering
- ✓ Short drying time of approx. 30 minutes

Icing RTU

Ready-to-use icing in a bucket for refining of ready-baked pastries.

Art.No. 1638603 & 1638614

Packaging 3.0 kg in a bucket and 14.0 kg in a bucket

Simple Application

- 1 Stir **Icing RTU** in the bucket before use
- 2 Flavour or colour as desired
- 3 Simply dip the pastries at room temperature, spin over or pour over and settle
- 4 Finished

Flavouring / Colouring

On 100 g Icing RTU – as desired

.....	approx. 1 – 3 g	Fruity BRAUN Dessert Pastes
.....	approx. 2 – 4 g	Cresco Italia Ice Cream Pastes
.....	approx. 1 – 2 drops	Colouring Food

Please note: Flavoured or coloured icing should be consumed in a timely manner.



MARTIN BRAUN GRUPPE

Martin Braun KG
 Tillystraße 17–21
 30459 Hannover – Germany
 +49 (0)511 4107-0
 www.martinbraun.com