



The Marguerite brand developed this sweet decorative powder, for finishing all your pastries. Its presentation in the form of a very fine powder will give your creations a “snow effect” decor. A very good alternative to the use of traditional icing sugar.

Codineige is made from corn starch and contains vegetable fat. Thanks to its composition, Codineige does not reabsorb moisture; fat forming a layer of protection against water.

FEATURES	BENEFITS
<b><i>FREEZE/ THAW STABLE</i></b>	<i>Perfect for refrigerated or frozen applications</i>
<b><i>RESILIENT TO HUMIDITY</i></b>	<i>Increase shelf life, reduce wastage</i>
<b><i>DOES NOT LUMP</i></b>	<i>Perfect finish every time</i>
<b><i>VERSATILE</i></b>	<i>Suits hot &amp; cold applications</i>



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