

# KOMPLET Neuschnee

DUSTING SUGAR THAT DOES NOT DISSOLVE, MADE FROM DEXTROSE.



*Bake the best with something good!*



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First manufacturer on the European market.

## KOMPLET Neuschnee

- can be used for dusting cakes, can be passed through a sieve. Its excellent humidity resistance makes it appropriate for dusting fried products, stollen, fruit and cream cakes etc.
- can be sieved upon warm baked goods. Thanks to its consistency, it will stick to all products.
- is resistant to the humidity of the air. This quality is especially advantageous for baked goods which will be wrapped in foil.
- is available in various qualities. They differ e.g. in colour and melting point.
- also available in a chocolate colour.



*Bake the best with something good!*



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