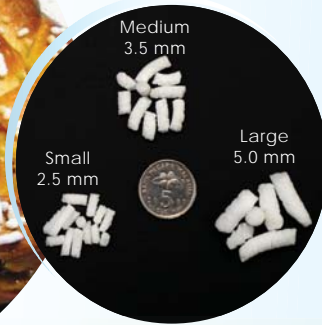


(Speciality sugar for baking & liege waffle)

► Baked up to 200°C while remaining crisp without melting.



LAP-GRAG (Large)
LAP-GRA (Medium)
LAP-GRAP (Small)

1ctn x 10kg
1pkt x 1kg

Chocolate Dusting Powder (Anti-moist)



- Does not look wet due to micro-encapsulation technology. A must-have in any bakery.
- Special semi-processed mixture of sugars and real cocoa powder (22-24%).
- High quality cocoa – dark coloured, not so sweet and tastes natural.
- Use for dusting bakery and fried products, chocolate, cup-cakes, doughnuts, muffins, ice-cream and frozen desserts.
- Also used for making cold or hot chocolate drinks. Boil 70g of powder in 1L of fresh milk.

LAP-SS22/241 | 1bag x 1kg

Snow Powder (Long-Lasting Dusting Sugar)

- White powder for dusting on pastry products.
- Does not absorb humidity and always remains white and soft due to micro-encapsulation process.
- Free of colouring agents and chemical additives.
- Can be used on products up to 25°C.
- Probably the best in the market.

LAP-DOL2 | 1bag x 5kg
1pkt x 2.5kg



Made in Italy