

Fleming Howden

Bake with the best



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Fondants

| Product Code | Product Name | Pack size | Product Description |
|--------------|-------------------------------|-----------|--|
| FON060-125 | Südzucker Premier Fondant | 12.5 | A white, homogeneous solid paste and consists of finely crystallised sucrose and glucose syrup with a neutral sweet taste. The product can be used as icing, as filling or as confectionery |
| FON040-125 | Südzucker Icecap Fondant | 12.5 | A white, homogeneous solid paste and consists of finely crystallised sucrose and glucose syrup with a neutral sweet taste. The product can be used as icing, as filling or as confectionery. Freeze Thaw Stable |
| FON100-014 | Südzucker White RTU Fondant | 14 | A white, homogeneous solid paste and consists of finely crystallised sucrose and glucose syrup with a neutral sweet taste. The product can be used as icing, as filling or as confectionery |
| FON470-020 | Südzucker Powdered Fondant LG | 20 | A very finely milled icing sugar and contains spray-dried glucose. When mixed with water, the product makes an instant fondant, which can be used in a wide variety of bakery and confectionery products such as fondant, icing, glazing, filling, topping |

Continued

Icings & Frostings

| Product Code | Product Name | Pack size | Product Description |
|--------------|--|-----------|---|
| REN050-125 | Fleming Howden Free Range Soft Icing | 12.5 | Soft icings can be used directly from the pail as an icing to stick ginger bread houses and simple decorations. It can also be heated to 45°C for dipping and enrobing, it can be let down with stock syrup to adjust the consistency or added to fondant to give a white colour and extend shelf life. |
| BRI310-008 | Craigmillar Vanilla Light N Fluffy BVL MB | 8 | RTU alternative to butter cream. Spread or pipe straight from the pail |
| BRI330-010 | Craigmillar America Cream Cheese BCP MB | 10 | RTU cream cheese icing. Contains full fat soft cheese. Cheese Icing Soft rich eat, light in colour. Can be used as a filling or topping. Freeze / thaw stable |
| BRI600-125 | Craigmillar Double Choc Fudge Icing BCY MB | 12.5 | Ready to use dark chocolate icing for filling and coating a wide range of confectionery. Rich with a softer eat effect for using on brownie or fudge cakes. Spread or pipe straight from the pail, or heat to 40°C for dipping |
| FON069-010 | Südzucker Close Wrap White Icing MB (noTD) | 10 | Brilliant white contact wrapable icing without colour. The palm oil used in this recipe is RSPO certified according to the Mass Balance (MB) system |
| FON420-010 | Südzucker Close Wrap White Icing MB (v) | 10 | Brilliant white contact wrapable icing. The palm oil used in this recipe is RSPO certified according to the Mass Balance (MB) system |
| JFM110-125 | Südzucker Caramel Fudge Icing SG | 12.5 | Fudge style icing, caramel flavoured. The palm oil used in this recipe is RSPO certified according to the Segregated (SG) system |
| JFM120-125 | Südzucker Butterscotch Fudge Icing SG | 12.5 | Fudge style icing, caramel flavoured. Soft aerated paste, caramel in colour. The palm oil used in this recipe is RSPO certified according to the Segregated (SG) system |
| JFM130-125 | Südzucker Mint Fudge Icing SG | 12.5 | Fudge style icing, peppermint flavoured. Soft aerated paste, pale green in colour. The palm oil used in this recipe is RSPO certified according to the Segregated (SG) system |
| JFM140-125 | Südzucker Chocolate Fudge Icing SG | 12.5 | Fudge style icing, chocolate flavoured. Soft aerated paste, chocolate in colour. The palm oil used in this recipe is RSPO certified according to the Segregated (SG) system |
| JFM160-125 | Südzucker Lemon Fudge Icing SG | 12.5 | Fudge style icing, lemon flavoured. Soft aerated paste, lemon/yellow in colour. The palm oil used in this recipe is RSPO certified according to the Segregated (SG) system |
| JFM170-125 | Südzucker Neutral Fudge Icing SG | 12.5 | Fudge style icing. Soft aerated paste, cream/white in colour. The palm oil used in this recipe is RSPO certified according to the Segregated (SG) system |
| MAC400-125 | Macphie 5th Avenue White Icing SG | 12.5 | Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. |
| MAC410-125 | Macphie 5th Avenue Caramel Icing SG | 12.5 | Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. |
| MAC420-125 | Macphie 5th Avenue Dark Chocolate Icing SG | 12.5 | Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. |
| MAC430-125 | Macphie 5th Avenue Chocolate Icing SG | 12.5 | Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. |
| MAC440-125* | Macphie 5th Avenue Lemon Icing SG | 12.5 | Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. |
| MAC470-125* | Macphie 5th Avenue Strawberry Icing SG | 12.5 | Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. |
| MAC480-125* | Macphie 5th Avenue Coffee Icing SG | 12.5 | Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. |
| REN980-125* | R&W Scott Free Range Velvise Soft Icing | 12.5 | Soft icings can be used directly from the pail as an icing to stick ginger bread houses and simple decorations. It can also be heated to 45°C for dipping and enrobing, it can be let down with stock syrup to adjust the consistency or added to fondant to give a white colour and extend shelf life. |
| REN270-003 | Renshaw RTU Vanilla Frosting | 3 | White Vanilla Flavoured Frosting suitable for spreading, piping, filling and topping |
| DAW100-006 | Dawn Cream Cheese Frosting | 6 | Cream Cheese Flavoured Frosting |
| DAW100-012 | Dawn Cream Cheese Frosting | 12 | Cream Cheese Flavoured Frosting |

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Marzipan & Covering Pastes

| Product Code | Product Name | Pack size | Product Description |
|--------------|---------------------------------------|-----------|---|
| RES750-010 | Fleming Howden Almond Marzipan Yellow | 10 | A golden yellow marzipan suitable for all applications |
| RES760-010 | Fleming Howden Almond Marzipan White | 10 | A white marzipan suitable for all applications |
| REN010-M75 | Renshaw Premier White Cover Paste | 5 | Soft texture and setting, perfect for small single tier cakes. |
| RES300-M05 | Renshaw Flower & Model Paste | 5 | A quick dry hard setting paste ideal for modelling and flowers |
| REN030-010 | Renshaw Renmarz | 10 | A raw marzipan for blending to create bespoke marzipan and finished goods |
| REN040-005 | Renshaw White Covering Paste | 5 | A slightly firmer and more elastic paste better for larger cakes. |
| REN130-125 | Renshaw Macaroon | 12.5 | Almond based premix paste suitable for baked goods |
| REN150-125 | Renshaw Renmac | 12.5 | Pine Kernal based premix paste suitable for baked goods |
| REN380-M75 | Renshaw Pro Celebration | 5 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP901-M12 | Renshaw Pro Jet Black | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP902-M12 | Renshaw Pro Poppy Red | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP904-M12 | Renshaw Pro Yellow | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP905-M12 | Renshaw Pro Pink | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP906-M12 | Renshaw Pro Atlantic Blue | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP907-M12 | Renshaw Pro Teddybear Brown | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP914-M12 | Renshaw Pro Navy Blue | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP919-M12 | Renshaw Pro Baby Blue | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| REP924-M12 | Renshaw Pro Lincoln Green | 3 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES020-M42 | Renshaw Pro White | 10 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES660-M01* | Renshaw Pro White | 10 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES120-M75 | Renshaw Pro Chocolate | 5 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES210-M75 | Renshaw Pro Poppy Red | 5 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES310-M75 | Renshaw Pro Atlantic Blue | 5 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES360-M75 | Renshaw Pro Jet Black | 5 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES470-M01* | Renshaw Pro Celebration | 10 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES490-M75 | Renshaw Pro Lincoln Green | 5 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES540-M75 | Renshaw Pro Pink | 5 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |
| RES550-M75 | Renshaw Pro Yellow | 5 | Versatile Icing suitable for covering, sheeting, modelling and sculpted cakes |

*Order Only