

# SUGAR PASTE

*For cake decoration and modeling*



*Odense*



Sugar paste is easy to work with and to make nice cake decorations in multiple colours. Use sugar paste to cover cakes, cut out decorations and to make hand modeled decorations.

Recommended working temperature is 20-25° C. Working with sugar paste at too low or to high temperatures will influence your final result.

The different colours can be mixed to obtain other colour variants.

ODENSE Sugar paste has a sweet vanilla taste and is available in 13 different standard colours.

Sugar paste is sensitive to humidity, and cakes covered with sugar paste must be stored in a box if refrigerated or frozen until it is served.

When sugar paste is used for cake covering, the cake should be coated with whipped cream or buttercream to prevent the sugar paste from dissolving.



# STANDARD RANGE OF COLOURS



RED



DARK  
BLUE



BABY  
PINK



CHOCOLATE  
BROWN



WHITE



ORANGE



YELLOW



BLACK



IVORY



PINK



GREEN



LIGHT  
BLUE



DARK  
PURPLE



# ODENSE SUGAR PASTE

- Shelf life of 13 months from date of production
- Available in 250 g and 1 kg flow pack and in buckets of 1 kg and 7 kg
- Sweet vanilla taste
- Opened flow pack of sugar paste must be stored in an airtight container or bag to prevent drying out
- Customized colours and packaging sizes are possible
- Storage: In a dark place to avoid fading colours



BY APPOINTMENT TO THE ROYAL DANISH COURT

**ODENSE MARCIPAN**

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