



## Personalised Cake Toppers

### Handy hints for applying the cake toppers to your cake

- If you have a shop-bought cake or the icing on your cake has dried or formed a crust, a little moisture will help the icing toppers attach to the icing.
- Dampen the cake icing using a pastry brush or a fine mist/spray. Try not to over-wet the icing as this may cause the colours in the image to run.
- Hold the cupcake toppers gently at the edges and place the middle onto the cake first. If any bubbles or wrinkles appear, gently pat them out with dry fingers.
- If you accidentally tear the toppers, don't worry, simply rub very gently with a dry finger and it will merge back together. The tear should disappear after an hour or so.

## Ingredients

### Icing Sheets:

Modified starches (E1422, E1412), maltodextrin, glycerol, sugar, water, thickeners (E460i, E414, E415), dextrose, food colour (E171), emulsifiers (E435, E471, E491), preservative (E202), citric acid (E330), artificial flavour.

Store flat in a cool, dry place away from direct sunlight.

### **Nutritional information per 100g**

<b>Energy</b>	1512Kj 357Kcal
<b>Fat</b>	1.7g
of which	
- saturates	1.5g
<b>Carbohydrates</b>	87.2g
of which	
- sugars	15.8g
<b>Protein</b>	0.5g
<b>Salt</b>	< 0.10g

### **Edible inks used in the printing of your cake toppers:**

**Black:** Water, humectant (E422), propylene glycol, preservative (E202), food colours (E122\*, E133, E102\*), acidity regulator (E330)



**Cyan:** Water, humectant (E422), propylene glycol, preservative (E202), food colours (E133, E124\*, E102\*), acidity regulator (E330)

**Magenta:** Water, humectant (E422), propylene glycol, preservative (E202), food colours (E122\*, E124\*, E102\*), acidity regulator (E330)

**Yellow:** Water, humectant (E422), propylene glycol, preservative (E202), food colours (E102\*), acidity regulator (E330)

**\*FSA Note / EU Reg. 1169/2011: may have an adverse effect on activity and attention in children  
Unfortunately, we can't guarantee nut free on our products.**

**Nutritional information per 100g**

**Energy** 197Kj 47Kcal  
**Fat** 0g  
of which  
- saturates  
**Carbohydrates** 11.19g  
of which  
- sugars 0g  
**Protein** 0.5g  
**Salt** 0.603g

Description	Number of pre-cut toppers per pack	Sheet size	Sheets per pack	Weight per sheet
Cupcake toppers	12	210mm x 237mm	1	45 – 48g
Cake topper	1	210mm x 297mm	1	45 – 48g

**Important points to note:**

- Easy Peel - easy to remove from backing paper. Simply peel off - no heating or freezing required.
- High quality icing sheets will work with dry or wet surfaces, even ice cream
- Smooth white finish which results in brilliant print finish
- Easy to remove from backing paper
- Great for use on fondant icing, marzipan, cream and butter cream etc
- Gluten free
- FDA approved and Kosher
- Best before date is three months from purchase.
- Store in polythene bag provided in a cool dry place away from any strong odours. e.g. near vegetables.
- Unfortunately, we can't guarantee nut free on our products.