

DECOTAB[®]

Decotab (6 Kg) is a sugar paste suitable for covering and modeling. It can be rolled up manually or with a sheeter up to 1 mm thickness. Thanks to the cocoa butter, Decotab is also suitable to realize themes and decorations (flowers, leaves). White, with a gentle almond taste, it can be coloured with hydrosoluble Pavoni colours. Available in coloured version too (1 Kg pans).

Key advantages are:

- Multiple use; it can be subtly laminated with sheeter.
- It does not break, it keeps a good consistency during modeling (easy to work out, the model does not collapse).
- White colour.
- Good colours variety in not big packs (1 Kg).

Coloured Decotab has the same features as the white one.

To have a coloured pan lets the chance to have a full, brilliant and homogenous colour in comparison with the white Decotab coloured with hydro colours which request a good pastry chef's ability.

Temperature of use: 20/23°C. It can be softened in microwaves with a lower temperature.



Omar Busi, awarded Pastry Chef and Pavoni consultant, tested the product for us.

"In comparison with many other sugar paste available, I find that Decotab Pavoni is much more versatile for modeling as well as for cake covering."

"If compared with other sugar paste, Decotab does not collapse during themes modeling, as often it happens with less structured sugar pastes"

Omar Busi