

RENSHAW

THE PROFESSIONALS CHOICE
ESTD 1898

A sugar paste for every cake decorating need...



Sheeting



Covering



Deep Cakes



Extra Elastic



Modelling



Flowers & Models



Sculpted Novelty Cakes



Intricate Petals



Confectionery Flavour



At Renshaw, we have over 100 years of experience in cake decorating and our unique range of sugar pastes is preferred by sugarcrafters worldwide. Our secret is the blend of finely milled sugars and specialist gums that we tailor for each of our pastes, ensuring you achieve perfect results for any decorating occasion.

Renshaw - a sugar paste for every cake decorating need

At Renshaw, we have over 100 years of experience in cake decorating and our unique range of sugar pastes is preferred by sugarcrafters worldwide. Our secret is the blend of finely milled sugars and specialist gums that we tailor for each of our pastes, ensuring you achieve perfect results for any decorating occasion.

	SOFTER				Pliability*				FIRMER
	Covering Paste	Premium Cover Paste	Confectionery Ready to Roll Icing	Ready to Roll Icing	Extra Ready to Roll Icing	Modelling Paste	Flower and Modelling Paste	Belgian Chocolate Modelling Paste	Petal Paste
Suitable for = <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Best Results for = <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Sheeting	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
Covering	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
Deep Cakes		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>				
Extra Elastic		<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>				
Modelling			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
Flowers & Models						<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Sculpted Novelty Cakes				<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>				
Intricate Petals									<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Confectionery Flavour			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	

Modelling Paste and Petal Paste are currently only available in white but can be coloured with Rainbow Dust ProGel *Pliability when kneading sugar paste

Renshaw Covering Paste

Has a softer texture, is quick to knead and is soft setting with a sweet vanilla flavour.

This icing is perfect for smaller single tier cakes.

Available in White and Ivory in 1kg, 2.5kg and 2x2.5kg



Renshaw Premium Cover Paste

is a slightly firmer and more elastic paste than covering paste. It softens down easily but retains a firmness and stretch which is ideal for covering larger and deeper cakes.

Available in White and Ivory in 2.5kg and 2x2.5kg



New Renshaw Confectionery Icing in 3 flavours

Caramel made with **23% real caramel**
 Belgian White Chocolate made with **11% Belgian chocolate**
 Belgian Milk Chocolate made with **11% Belgian chocolate**
 The recipes have been developed to give a Confectionery taste and flavour.

The soft set texture will compliment both fruit and sponge cakes and is suitable for simple modelling and flowers.
 Available in 1kg



Renshaw Professional Ready to Roll Icing

The leading brand of sugarpaste in the UK, Renshaw Professional is a versatile icing suitable for a wide range of applications, from covering and sheeting, to simple modelling and sculpted cakes.

Available in 29 colours together with Chocolate Flavour and White Chocolate Flavour and in a variety of pack sizes from 250g to 4x2.5kg



New Renshaw EXTRA

Renshaw EXTRA is new to the UK, but this European style icing has been a huge hit in Europe.

EXTRA is extra firm and extra elastic and is a very versatile icing. It can be rolled out very thinly and is ideal for larger and deeper cakes. The extra elasticity is great for sculpted cakes too, and it can also be used for simple models and flowers.

Available in White in 1kg, 2.5kg and 2x2.5kg



NEW MODELLING PASTE
THE PROFESSIONALS CHOICE FOR MODELLING

A smooth, soft texture versatile paste for modelling figures, decorations and use in moulds. It can be rolled out thinly, is easy to handle and holds its shape. It is easy to work with, without drying out too quickly. It has a vanilla aroma, remains soft enough to eat and has a great eating quality. It can be coloured and airbrushed. Contains coco butter. Available in white 180g pack



FLOWER & MODELLING PASTE
 Colourful flower and modelling paste which sets hard and dries quickly, and is perfect for models and flowers. Available in White and 8 different colours in 250g packs



NEW BELGIAN CHOCOLATE MODELLING PASTE
THE PROFESSIONALS CHOICE FOR CHOCOLATE MODELLING

A versatile paste for models, figures and decorations that contains 27% luxury Belgian chocolate. Remains flexible for a longer period of time to enable adding of fine details. Sets firm but retains a great eating quality, with a rich indulgent Flavour. It can be coloured or airbrushed. Available in Milk and White chocolate variants in 180g packs



NEW RENSHAW PETAL PASTE
THE PROFESSIONALS CHOICE FOR INTRICATE DECORATIONS

A fine silky smooth petal paste designed for creating very fine detail on flowers and foliage. Also great for intricate decorations such as bows and frills. It can be rolled wafer thin, and is easy to work with, without drying out too quickly. It can be coloured with concentrated paint such as ProGel, and airbrushed or brushed with Rainbow Dust colour powder. Available in White in a 300g pack (which contains 3 individually foil wrapped 100g sticks)

