

Renshaw - a sugar paste for every cake decorating need

At Renshaw, we have over 100 years' 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 = ✓
Best Results for = ✓✓

Sheeting

Covering

Deep Cakes

Extra Elastic

Modelling

Flowers & Models

Sculpted Novelty Cakes

Intricate Petals

Confectionery Flavour

	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
Sheeting	✓✓	✓	✓	✓	✓				
Covering	✓✓	✓✓	✓✓	✓✓	✓				
Deep Cakes		✓✓			✓✓				
Extra Elastic		✓			✓✓				
Modelling			✓	✓	✓	✓✓	✓✓	✓✓	
Flowers & Models						✓	✓✓	✓	✓✓
Sculpted Novelty Cakes				✓✓	✓✓				
Intricate Petals									✓✓
Confectionery Flavour			✓✓					✓✓	

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