

# RENSHAW

THE PROFESSIONALS CHOICE  
ESTD 1898



PRODUCT GUIDE 2019

**In celebrating cake for generations, Renshaw has over  
120 years experience in baking and cake decorating  
expertise, product innovation and inspiration.**

Renshaw is a British food manufacturing company established in 1898 that prides itself on having a predominantly local workforce. It is also proud to be the holder of a Royal Warrant from Her Majesty Queen Elizabeth II, having first been granted one by King George VI in 1950 for almond products.

Renshaw is the leading British manufacturer of ready to roll icing, marzipan, frostings, caramel and mallows. Renshaw supply specialist sugar craft shops, bakery and general wholesalers as well as major grocery retailers.

We also supply to local distributors in over  
30 countries worldwide.

**CELEBRATING CAKE FOR GENERATIONS**

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[jfreashaw.co.uk](http://jfreashaw.co.uk)

# WHICH RENSHAW SUGARPASTE IS BEST FOR WHAT TYPE OF CAKE?

## RENSHAW COVERING 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.



## RENSHAW PREMIUM COVER PASTE

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.



## RENSHAW PROFESSIONAL

Renshaw Professional is a versatile icing suitable for a wide range of applications, from covering and sheeting, to simple modelling and sculpted cakes. To add extra interest to your cakes you can emboss, model or mould with our icing. It will set quite firmly whilst retaining a soft texture under the top skin.



## 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.



## RENSHAW COVERING 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.

CODE	PRODUCT NAMES	CASE SIZES
02721	WHITE COVERING PASTE	2 X 2.5KG
02685	WHITE COVERING PASTE	10 X 1KG
02720	IVORY COVERING PASTE	2 X 2.5KG
02686	IVORY COVERING PASTE	10 X 1KG



## RENSHAW PREMIUM COVER PASTE

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.

CODE	PRODUCT NAMES	CASE SIZES
02727	PREMIUM COVER PASTE – WHITE	2 X 2.5KG
02728	PREMIUM COVER PASTE – IVORY	2 X 2.5KG







Decorated with Renshaw Ready to Roll Icing

## IT'S ALL ABOUT THE COLOUR – 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

CODE	PRODUCT NAMES	CASE SIZES
02707	READY TO ROLL ICING – CHOCOLATE FLAVOUR	2 X 2.5KG
04964	READY TO ROLL ICING – CHOCOLATE FLAVOUR	6 X 1KG
02684	READY TO ROLL ICING – CHOCOLATE FLAVOUR	20 X 500G
02623	READY TO ROLL ICING – CHOCOLATE FLAVOUR	20 X 250G
02907	READY TO ROLL ICING – TEDDY BEAR BROWN	12 X 250G
02910	READY TO ROLL ICING – SKIN TONE	12 X 250G
02622	READY TO ROLL ICING – WHITE CHOCOLATE FLAVOUR	20 X 250G
02717	READY TO ROLL ICING – CELEBRATION	4 X 2.5KG
02709	READY TO ROLL ICING – CELEBRATION	2 X 2.5KG
02682	READY TO ROLL ICING – CELEBRATION	10 X 1KG
02680	READY TO ROLL ICING – CELEBRATION	20 X 500G
02931	READY TO ROLL ICING – DARK BROWN	12 X 250G
02933	READY TO ROLL ICING – LATTE	12 X 250G

**NEW**

Au Naturel



Think Pink

CODE	PRODUCT NAMES	CASE SIZES
02700	READY TO ROLL ICING – POPPY RED	2 X 2.5KG
04968	READY TO ROLL ICING – POPPY RED	6 X 1KG
02675	READY TO ROLL ICING – POPPY RED	20 X 500G
02902	READY TO ROLL ICING – POPPY RED	12 X 250G
02903	READY TO ROLL ICING – RUBY RED	12 X 250G
02912	READY TO ROLL ICING – FUCHSIA PINK	12 X 250G
02702	READY TO ROLL ICING – PINK	2 X 2.5KG
04966	READY TO ROLL ICING – PINK	6 X 1KG
02678	READY TO ROLL ICING – PINK	20 X 500G
02905	READY TO ROLL ICING – PINK	12 X 250G
02711	READY TO ROLL ICING – BABY PINK	2 X 2.5KG
02915	READY TO ROLL ICING – BABY PINK	12 X 250G



## Eat Your Greens

CODE	PRODUCT NAMES	CASE SIZES
02726	READY TO ROLL ICING – LINCOLN GREEN	2 X 2.5KG
04965	READY TO ROLL ICING – LINCOLN GREEN	6 X 1KG
02687	READY TO ROLL ICING – LINCOLN GREEN	20 X 500G
02924	READY TO ROLL ICING – LINCOLN GREEN	12 X 250G
02923	READY TO ROLL ICING – PASTEL GREEN	12 X 250G
02928	READY TO ROLL ICING – EMERALD GREEN	12 X 250G



CODE	PRODUCT NAMES	CASE SIZES
02722	READY TO ROLL ICING – SOFT BRILLIANT WHITE	4 X 2.5KG
02723	READY TO ROLL ICING – WHITE PRESERVATIVE FREE	4 X 2.5KG
02718	READY TO ROLL ICING – WHITE	4 X 2.5KG
02710	READY TO ROLL ICING – WHITE	2 X 2.5KG
02683	READY TO ROLL ICING – WHITE	10 X 1KG
02681	READY TO ROLL ICING – WHITE	20 X 500G
02916	READY TO ROLL ICING – WHITE	12 X 250G
02708	READY TO ROLL ICING – JET BLACK	2 X 2.5KG
04967	READY TO ROLL ICING – JET BLACK	6 X 1KG
02674	READY TO ROLL ICING – JET BLACK	20 X 500G
02901	READY TO ROLL ICING – JET BLACK	12 X 250G
02908	READY TO ROLL ICING – GREY	12 X 250G
02932	READY TO ROLL ICING – COOL GREY	12 X 250G

## Monochrome



CODE	PRODUCT NAMES	CASE SIZES
02918	READY TO ROLL ICING – DEEP PURPLE	12 X 250G
02927	READY TO ROLL ICING – DUSKY LAVENDER	12 X 250G
02929	READY TO ROLL ICING – CASSIS	12 X 250G

## Purple Tones







Decorated with Renshaw Ready to Roll Icing



CODE	PRODUCT NAMES	CASE SIZES
02704	READY TO ROLL ICING – ATLANTIC BLUE	2 X 2.5KG
04969	READY TO ROLL ICING – ATLANTIC BLUE	6 X 1KG
02679	READY TO ROLL ICING – ATLANTIC BLUE	20 X 500G
02906	READY TO ROLL ICING – ATLANTIC BLUE	12 X 250G
02725	READY TO ROLL ICING – BABY BLUE	2 X 2.5KG
02919	READY TO ROLL ICING – BABY BLUE	12 X 250G
02914	READY TO ROLL ICING – NAVY BLUE	12 X 250G
02913	READY TO ROLL ICING – TURQUOISE	12 X 250G
02909	READY TO ROLL ICING – DUCK EGG BLUE	12 X 250G
02930	READY TO ROLL ICING – SAPPHIRE BLUE	12 X 250G

## A Bolt From The Blue



CODE	PRODUCT NAMES	CASE SIZES
02701	READY TO ROLL ICING – YELLOW	2 X 2.5KG
02677	READY TO ROLL ICING – YELLOW	20 X 500G
02904	READY TO ROLL ICING – YELLOW	12 X 250G
02922	READY TO ROLL ICING – PASTEL YELLOW	12 X 250G
02920	READY TO ROLL ICING – TIGER ORANGE	12 X 250G
02934	READY TO ROLL ICING – AUTUMN GOLD	12 X 250G

**NEW**

## Sunny Side Up



## MULTIPACKS

Handy multipacks of primary colours, naturals and neons have been designed for year-round appeal. Each carton contains 5 sticks of colour. Also in the range is the Flower & Modelling paste multipack which is a firmer setting sugarpaste designed to give additional strength and stability to models of all shapes and sizes.

CODE	PRODUCT NAMES	CASE SIZES
06065	READY TO ROLL ICING – PRIMARY COLOURS MULTIPACK	6 X 5 X 100G
06068	READY TO ROLL ICING – NATURALS MULTIPACK	6 X 5 X 100G
06072	READY TO ROLL ICING – NEONS MULTIPACK	6 X 5 X 100G
06073	FLOWER & MODELLING PASTE ESSENTIAL COLOURS MULTIPACK	6 X 5 X 100G

**NEW Packs  
Coming soon**



# RENSHAW FLOWER & MODELLING PASTE

Colourful flower and modelling paste which sets hard and dries quickly, and is perfect for models and flowers.

CODE	PRODUCT NAMES	CASE SIZES
01942	FLOWER & MODELLING PASTE – WHITE	20 X 250G
02641	FLOWER & MODELLING PASTE - WHITE	6 X 1KG
01873	FLOWER & MODELLING PASTE – DAFFODIL YELLOW	8 X 250G
01870	FLOWER & MODELLING PASTE – CARNATION RED	8 X 250G
01889	FLOWER & MODELLING PASTE – ROSE PINK	8 X 250G
01875	FLOWER & MODELLING PASTE – LEAF GREEN	8 X 250G
01888	FLOWER & MODELLING PASTE – GRASS GREEN	8 X 250G
01896	FLOWER & MODELLING PASTE – HYDRANGEA BLUE	8 X 250G
01871	FLOWER & MODELLING PASTE – FORGET-ME-NOT BLUE	8 X 250G
01872	FLOWER & MODELLING PASTE – DAHLIA BLACK	8 X 250G
06073	FLOWER & MODELLING PASTE – ESSENTIAL COLOURS MULTIPACK	6 X 5 X 100G





**NEW Packs**  
**Coming soon**

## RENSHAW EXTRA

**Renshaw** are delighted to be extending the 'Extra' range. We have introduced White EXTRA in 1kg and 2x2.5kg over the last year which has performed very well with our customers.

**Renshaw EXTRA** is a firmer and more elastic Sugarpaste. It is a very versatile sugarpaste that can be rolled very thinly and is well suited to larger and deeper cakes. It's extra elasticity is also great for sculpted novelty cakes.

CODE	PRODUCT NAMES	CASE SIZES
02851	RENSHAW EXTRA BLACK	12 X 250G
02852	RENSHAW EXTRA RED	12 X 250G
02853	RENSHAW EXTRA GREEN	12 X 250G
02854	RENSHAW EXTRA BABY BLUE	12 X 250G
02855	RENSHAW EXTRA PINK	12 X 250G
02856	RENSHAW EXTRA YELLOW	12 X 250G
02833	RENSHAW EXTRA RED	6 X 1KG
02832	RENSHAW EXTRA BLACK	6 X 1KG
02808	RENSHAW EXTRA WHITE	6 X 1KG
02839	RENSHAW EXTRA WHITE MARSHMALLOW FLAVOUR	6 X 1KG
02817	RENSHAW EXTRA WHITE	2 X 2.5KG

Renshaw EXTRA is new to the UK, but its has been a huge hit in Europe and now also in the UK .







## RENSHAW ROYAL ICING

Ideal for piping, covering, run outs and fine detailing.

CODE	PRODUCT NAME	CASE SIZE
05860	ROYAL ICING – WHITE	4 X 400G



## READY ROLLED ICING & MARZIPAN

Ready rolled discs for ultimate convenience.

CODE	PRODUCT NAMES	CASE SIZES
01282	READY ROLLED MARZIPAN	6 X 400G
01877	READY ROLLED ICING – WHITE	6 X 450G



## READY TO USE FROSTING

Delicious frostings for a variety of applications including spreading, piping, filling and topping.

CODE	PRODUCT NAMES	CASE SIZES
04956	READY TO USE FROSTING – VANILLA	1 X 3KG
05814	READY TO USE FROSTING – CHOCOLATE	4 X 400G
05813	READY TO USE FROSTING – VANILLA	4 X 400G











Decorated with Renshaw Marzipan





**RENSHAW IS PROUD  
TO BE A ROYAL  
WARRANT HOLDER.**

## RENSHAW ORIGINAL MARZIPAN

To satisfy numerous applications, from covering cakes and sweet treats, to baking and producing mouth-watering patisserie. Renshaw Marzipan can help you achieve the perfect almond taste combinations that can be used all year round.

CODE	PRODUCT NAMES	CASE SIZES
01014 R	RENMARZ	1 X 10KG
01288	ORIGINAL MARZIPAN – WHITE	6 X 500G
01290	ORIGINAL MARZIPAN – WHITE	5 X 1KG
01100	ORIGINAL MARZIPAN – (WITHOUT ADDED PRESERVATIVE) – WHITE	1 X 5KG
01101	ORIGINAL MARZIPAN – (WITHOUT ADDED PRESERVATIVE) – WHITE	1 X 10KG

Renshaw Rentop is an almond flavour paste made with apricot kernels.

CODE	PRODUCT NAMES	CASE SIZES
01140	RENTOP – WHITE	1 X 10KG



## MACPASTE

We have two macpastes in our range. Macaroona is made with Almonds and Renmac made with Apricot kernels. A premix suitable for all baked lines, including macaroon biscuits, frangipane, danish pastry filling and congress tarts. Macpaste can be spread on to danish dough, blended into batters and on its own to make petit fours.

CODE	PRODUCT NAMES	CASE SIZES
01402	MACAROONA	1 X 12.5KG
01422	RENMAC	1 X 12.5KG



## CARAMEL

High quality and multi-functional, giving a wealth of applications options.

**Luxury Caramel:** a rich, smooth, chewy traditional caramel. For layering, filling and topping. Ideal for banoffee pies and slice lines such as flapjacks, brownies and millionaires slice.

**Creamy Injectable Caramel:** a smooth caramel, perfect for filling doughnuts and muffins and for topping ice cream and desserts. Also as a centre for chocolate caramels.

**Low Water Activity Caramel:** a smooth viscous medium brown caramel, with a distinct toffee flavour and low water activity. For use with cereals, crispy cakes and bars.

CODE	PRODUCT NAMES	CASE SIZES
05523	LUXURY CARAMEL	1 X 12.5KG
05522	LUXURY CARAMEL (+ BAG)	1 X 12.5KG
05524	LUXURY CARAMEL	1 X 5KG
05507	CREAMY INJECTABLE CARAMEL	1 X 12.5KG
05536	LOW WATER ACTIVITY CARAMEL	1 X 12.5KG



## GINGER CRUSH

The finest quality preserved and crushed Chinese stem ginger; for blending through cake or biscuit batter.

CODE	PRODUCT NAMES	CASE SIZES
04055	GINGER CRUSH	1 X 5KG



## BLENDESI MALLOW

Blendsi is an albumen based marshmallow used in the manufacture of filling creams. It creates a light open texture to the finished product, is brilliant white in colour and will beat up to five times its own volume. Use as a butter cream extender, mallow teacake or as a topping for a lemon meringue.

CODE	PRODUCT NAMES	CASE SIZES
04100	BLENDESI MALLOW	1 X 12.5KG
04101	BLENDESI MALLOW – FREE RANGE	1 X 12.5KG





Made with Renshaw Luxury Caramel





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For more information on our range please contact us on 0151 706 8200 or email [info@renshawbaking.com](mailto:info@renshawbaking.com)

Covered with Renshaw Extra