

# ***FlexiPaste***

## What is it?

FlexiPaste is a starch-based specialty paste developed by Chef Nicholas Lodge, in collaboration with Sugarin to make beautiful life-like flowers. It can also be used to dress figures, make bows, use in molds and so much more! It's flexibility lasts for at least a month and combined with its fine structure and workability, give you perfect results and extended working time.

A big advantage of this paste, unlike other flower and gumpastes on the market that become dry and brittle in a few hours, is that it is so much easier to use when it comes to wiring and arranging flowers on wedding or celebration cakes. Cake delivery and setup becomes easier without the risk of breakage. This paste is like an edible version of Air Drying Clay.

FlexiPaste features the subtle floral undertone notes of lavender and roses and this floral bouquet is truly noticeable after the final steaming as the flowers release a beautiful fragrance allowing your completed arrangement to invoke a "spa-like" experience.

FlexiPaste is especially suitable for such flowers as the Gerber daisy, Sunflower, Passion flower, Dahlias and Gardenias that are easily prone to petal breakage due to the shape of the flower and the petal formation. With FlexiPaste this will be a thing of the past due to its unique structural integrity and flexibility.

## FlexiGlue

Chef Nicholas has developed a special glue called "FlexiGlue" that is recommended for use to attach your petals onto wires and for projects like bows, as the glue will also be "flexible!" Chef has always used egg white for traditional gumpaste flower creations. But now, making a flower like a rose or an orchid throat will be so much easier as the paste will remain flexible during the dusting process. Traditional egg white or edible glues will not hold the petals or throats together as they will dry hard and will separate from the petals or throat if moved. Chef created "FlexiGlue" which is made with "FlexiPaste." It's easy to make and shelf stable so no refrigeration is needed.

Also watch the YouTube video of Chef demonstrating how to make the FlexiPaste here:

Making FlexiGlue for Sugar & Gumpaste Flowers - <https://www.youtube.com/watch?v=CuSE5IK3uIO>

## Hints and Tips

1. FlexiPaste may be colored with the Sugarin Karen Portaleo concentrated oil based colors or any other Sugarin or brand of color. Or, simply mix the FlexiPaste Foliage Green, Peony Pink, or Poppy Red with the White FlexiPaste to create a variety of lighter shades. (Watch for additional exciting colors to be released soon!)
2. Simply open the bag by cutting off the top where the notches are and open the seal. (We recommend you keep the FlexiPaste in this same bag as it will keep the paste in excellent condition. Remember to always keep the bag sealed when not in use.
3. No need to refrigerate FlexiPaste....Store at comfortable ambient room temperature.

### Hints and Tips (con't.)

4. FlexiPaste has a stable shelf life of 15 months from date of manufacturer, but will remain perfectly useable for months as the paste has nothing that will spoil or go rancid.
5. Just like traditional pastes when making flowers, touch your finger into white vegetable fat or shortening and use this to condition the paste. (Please watch how to use FlexiPaste in the YouTube tutorial.) Roll out the Flexipaste on a little cornstarch or cornflour using a dusting pouch. FlexiPaste can be rolled super thin if desired, but will still have structural integrity and superior strength.
6. If the FlexiPaste becomes a little dry, simply dip the paste in water to add a little moisture back in. Also the paste may be put into a plastic zip-top bag and microwaved for 5-10 seconds and then add a bit of water if attempting to soften a large amount.
7. FlexiPaste is a totally edible Vegan product.

### FAQ

- How does it come packaged?  
The white Flexi Paste comes in 200g and 400g packs, as well as, a bulk pack of 1600g containing 4 x 400g packs . The colors come in 200g packs in foliage green , peony pink and poppy red with more colors planned in the future!
- Is it an edible product?  
Yes, it is totally edible, but not as sweet as traditional flower and Gumpastes.
- What does it taste like?  
It has a subtle floral overtone making it perfect for small decorations to decorate Cupcakes , Cookies , Cake pops , confections , Entremets, etc.
- Is it vegan?  
Yes, it is 100 % suitable for Vegan and vegetarians.
- Can it be rolled thin?  
Yes, it can be rolled thinner than any other commercial paste on the market, yet retains its structural integrity and strength.
- How do you glue it together?  
Chef has developed a special glue called FlexiGlue that stays flexible for flower making, creating decorations like bows, dressing figures etc. See main information above about features.
- When you remove from the pack what do you do?  
Remove enough for your project ,then touch your finger in a container or vegetable based fat , shortening , solid coconut oil, etc. and condition the paste. If you are re-using the paste after another project you can dip in a container of water or mist it with a fine spray bottle to soften to relax it .

- How long will it last?

FlexiPaste has a 15-month life when manufactured but will keep after that time as it has no ingredients that could spoil. The law requires us to set a Use-by date, yet it remains perfect after that date.

- If using a large amount do I do anything different?

You can take 50-100 g out of pack at a time , place into a separate plastic bag or wrap in plastic wrap / cling film and microwave for 5-10 seconds , open bag or wrap and add some vegetable fat / shortening and color if desired.

- How long does it take to dry?

It depends on size , thickness and ambient temperature and humidity, but petals can be assembled an hour or so after being made due to the unique properties of FlexiPaste.

- Is it suitable for high humidity?

FlexiPaste is designed to work in any climatic condition including high humidity areas, as its starch based. It is not as hydroscopic, so will not collapse like normal flower and gumpaste.

If you have any questions, please email [chef@nicholaslodge.com](mailto:chef@nicholaslodge.com).

I hope you will enjoy working with FlexiPaste by Sugarin for all of your flower making and other projects where you need flexibility!

Sweet wishes,  
Chef Nicholas lodge

