

RENSHAW AMERICAS

PRODUCT GUIDE 2017

CELEBRATING CAKE FOR GENERATIONS

JOIN THE CONVERSATION  

www.renshawamericas.com

INNOVATION & EVOLUTION
HEAVENLY
ON TREND
cocoa milk EGG
tangy
MIX MALT ALMOND
ON- REND
nutmeg sweet
creative NUT essence
fruits taste ZEST HEAVENLY HONEY
PASTRY IDEAS new marzipan bake ROLL
mint bitter
ESSENCE TOFFEE
DELISHart spice NUTS
SYRUP jam transformation
savory colours FOODIE-FUSION
tangy ON trending
ENJOY IN THE MIX
Butter innovate
lemon CINNAMON
BIG IDEAS
TRY YUM
CREATIVE
HONEY
NON

LOVE RENSHAW

Renshaw was established in London, England by John Renshaw in 1898. He made his first products in an old bathtub in premises in the capital's Great Portland Street.

Renshaw quickly became the brand of choice for craft bakers in England: The Professional's Choice.

Now based in Liverpool, England, Renshaw prides itself on having a highly skilled local workforce and they certainly know a thing or two about making Fondant.



Renshaw began in a small office and storeroom in London in 1898



The original Renshaw factory, South side



We've been celebrating with cake for generations

Manufacturing as it was then...and now



Today, Renshaw products are widely used by both professionals and hobbyists of all skills levels. As market leader, Renshaw also exports widely and now its heritage, experience and quality is available to the Americas cake crafters. We have also adapted the taste and functionality of the products to American taste and skills. We've done it all for you!

Now available in the Americas !!



LOVE RENSHAW

Chef Nicholas Lodge, Renshaw Americas Brand Ambassador, Pastry Chef and Master Cake Artist, is one of the top instructors in the current sugarcraft generation. Author of numerous books, Nicholas teaches and demonstrates his unique skills around the world and the Renshaw team is really excited to be working with Nicholas. He was involved with the development of the original Renshaw fondant and has long believed that Renshaw makes the finest rolled fondant and gum paste available.

I love the taste, workability and value of the Renshaw brand of ready to roll fondants and gum pastes.

Chef Nicholas Lodge, *Renshaw Brand Ambassador, Pastry Chef and Master Cake Artist*

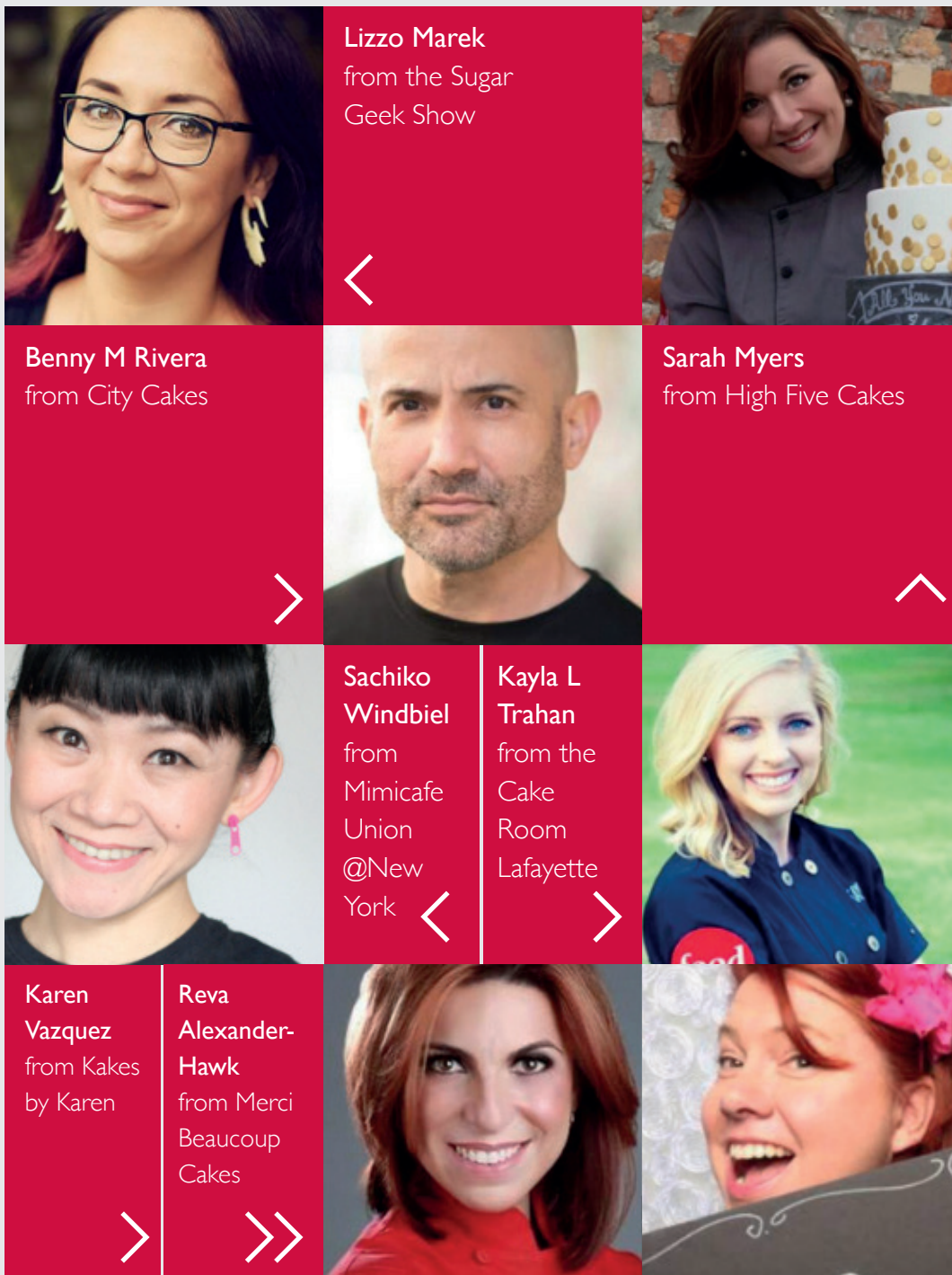


Visit www.renshawamericas.com for more inspiring icing ideas & recipes

L O V E R E N S H A W

Renshaw Americas Brand Associate Partners

We are very proud to announce our new Renshaw Americas Brand Associate Partners representing us in the United States!





LOVE TO DECORATE

LOVE TO
DECORATE

ROLLED
FONDANT

Rolled fondant is a simple and versatile covering and modelling medium for your cake decorating needs. It gives a smooth flawless surface to provide a blank canvas for all your creative decorating whether you are a beginner or an expert, and, unlike other fondant, Renshaw tastes great too! So, just follow the steps below and you can achieve that professional touch!

ICING A CAKE IN 6 EASY STEPS



1) Remove the fondant from the pack and knead until it's warm and pliable.

2) Lightly sprinkle the work surface with powdered sugar, or corn starch, to prevent sticking.

3) Press the ball of fondant flat and begin to roll out from the centre. Keep an even pressure while you roll. Lift & rotate as you go.



4) Gently lift the fondant over the rolling pin & drape over the cake. Carefully smooth the fondant, starting from the top and work down the sides.

5) Using a cake smoother, gently smooth over the top & sides of the cake to achieve a perfect finish.

6) Trim excess fondant icing with a sharp knife or a pastry cutter.




RENSHAW

THE PROFESSIONALS CHOICE
ESTD 1898

LOVE TO
DECORATE

ROLLED
FONDANT

LOVE TO DECORATE

	CODE	PRODUCT NAMES	PACK WEIGHT	NO. IN CASE	PACK TYPE
	06108	READY TO ROLL FONDANT WHITE	8.8 oz (250g)	12	FILM
	06109	READY TO ROLL FONDANT IVORY	8.8 oz (250g)	12	FILM
	06110	READY TO ROLL FONDANT BLACK	8.8 oz (250g)	12	FILM
	06111	READY TO ROLL FONDANT RED	8.8 oz (250g)	12	FILM
	06112	READY TO ROLL FONDANT BLUE	8.8 oz (250g)	12	FILM
	06113	READY TO ROLL FONDANT NAVY	8.8 oz (250g)	12	FILM
	06114	READY TO ROLL FONDANT GREEN	8.8 oz (250g)	12	FILM
	06115	READY TO ROLL FONDANT BRIGHT GREEN	8.8 oz (250g)	12	FILM
	06116	READY TO ROLL FONDANT AQUA	8.8 oz (250g)	12	FILM
	06117	READY TO ROLL FONDANT ORANGE	8.8 oz (250g)	12	FILM
	06118	READY TO ROLL FONDANT BROWN	8.8 oz (250g)	12	FILM
	06119	READY TO ROLL FONDANT PINK	8.8 oz (250g)	12	FILM
	06120	READY TO ROLL FONDANT PURPLE	8.8 oz (250g)	12	FILM
	06121	READY TO ROLL FONDANT BRIGHT PURPLE	8.8 oz (250g)	12	FILM
	06122	READY TO ROLL FONDANT YELLOW	8.8 oz (250g)	12	FILM
	06091	READY TO ROLL FONDANT PRIMARY COLORS	1.1lb 5x100g	6	CARTON
	06134	READY TO ROLL FONDANT WHITE	2.2lb (2x500g)	4	PAIL
	06135	READY TO ROLL FONDANT IVORY	2.2lb (2x500g)	4	PAIL
	06136	READY TO ROLL FONDANT BLACK	2.2lb (2x500g)	4	PAIL
	06137	READY TO ROLL FONDANT RED	2.2lb (2x500g)	4	PAIL
	06138	READY TO ROLL FONDANT BLUE	2.2lb (2x500g)	4	PAIL
	06139	READY TO ROLL FONDANT NAVY	2.2lb (2x500g)	4	PAIL
	06140	READY TO ROLL FONDANT GREEN	2.2lb (2x500g)	4	PAIL
	06141	READY TO ROLL FONDANT BRIGHT GREEN	2.2lb (2x500g)	4	PAIL

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**LOVE TO
DECORATE**

**ROLLED
FONDANT**

	CODE	PRODUCT NAMES	PACK WEIGHT	NO. IN CASE	PACK TYPE
	06142	READY TO ROLL FONDANT AQUA	2.2lb (2x500g)	4	PAIL
	06143	READY TO ROLL FONDANT ORANGE	2.2lb (2x500g)	4	PAIL
	06144	READY TO ROLL FONDANT BROWN	2.2lb (2x500g)	4	PAIL
	06145	READY TO ROLL FONDANT PINK	2.2lb (2x500g)	4	PAIL
	06146	READY TO ROLL FONDANT PURPLE	2.2lb (2x500g)	4	PAIL
	06147	READY TO ROLL FONDANT BRIGHT PURPLE	2.2lb (2x500g)	4	PAIL
	06148	READY TO ROLL FONDANT YELLOW	2.2lb (2x500g)	4	PAIL
	06103	READY TO ROLL FONDANT WHITE	1 x 5lb	1	PAIL
	06101	READY TO ROLL FONDANT IVORY	1 x 5lb	1	PAIL
	06093	READY TO ROLL FONDANT BLACK	1 x 5lb	1	PAIL
	06097	READY TO ROLL FONDANT RED	1 x 5lb	1	PAIL
	06149	READY TO ROLL FONDANT BLUE	1 x 5lb	1	PAIL
	06094	READY TO ROLL FONDANT NAVY	1 x 5lb	1	PAIL
	06095	READY TO ROLL FONDANT GREEN	1 x 5lb	1	PAIL
	06150	READY TO ROLL FONDANT BRIGHT GREEN	1 x 5lb	1	PAIL
	06151	READY TO ROLL FONDANT AQUA	1 x 5lb	1	PAIL
	06152	READY TO ROLL FONDANT ORANGE	1 x 5lb	1	PAIL
	06153	READY TO ROLL FONDANT BROWN	1 x 5lb	1	PAIL
	06154	READY TO ROLL FONDANT PINK	1 x 5lb	1	PAIL
	06155	READY TO ROLL FONDANT PURPLE	1 x 5lb	1	PAIL
	06156	READY TO ROLL FONDANT BRIGHT PURPLE	1 x 5lb	1	PAIL
	06157	READY TO ROLL FONDANT YELLOW	1 x 5lb	1	PAIL
	06082	READY TO ROLL FONDANT WHITE	1 x 10lb	1	PAIL
	06098	READY TO ROLL FONDANT WHITE	1 x 22lb	1	PAIL

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LOVE TO DECORATE

READY TO ROLL FONDANT

LOVE TO DECORATE



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LOVE TO DECORATE

READY TO ROLL FONDANT



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LOVE TO
DECORATE

READY
ROLLED DISCS

LOVE TO DECORATE

USING RENSHAW READY ROLLED DISCS IN **6 EASY STEPS**

1) Remove the fondant disc from the pack and carefully unwrap the disc and roll it out flat.



2) Remove the protective film from the disc and lift the fondant over the tube or over a rolling pin.



3) Drape the disc with care over your cake and position with care.



4) Carefully smooth down the top of the cake working your way down the sides until all areas of the cake are covered.



5) Using cake smoothers, gently smooth over the top and sides of your cake to achieve a polished and professional finish.



6) Gently trim away any excess fondant from the bottom of your cake with a pastry cutter or knife and remove.

Your cake is now ready to decorate!

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LOVE TO
DECORATE

READY
ROLLED DISKS

Renshaw's White Fondant Disc delivers choice in the Renshaw range to meet these needs, whilst delivering excellent coverage of a large cake of about 8 inches with no tearing or breaking



CODE	PRODUCT NAMES	PACK WEIGHT	NO. IN CASE	PACK TYPE
06131	READY ROLLED ICING DISC 6 X 450G	1lb (450g)	6	CARTON

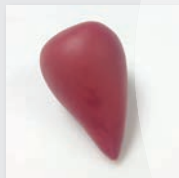
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L O V E T O M O D E L

Whether it's for simple modelling or totally lifelike floral displays, Renshaw gumpaste will do the job in style. It is formulated to give a firmer set than standard rolled fondant, allowing finer detail and better structure in your modelling.



MODELLING A ROSE IN 5 EASY STEPS



- 1) Knead the gum paste until soft and pliable. Roll a piece of gum paste into a ball between 1/2 and 1 inch in diameter. Roll the ball of gum paste on one side making a cone shape. You will then need the following amount of petals –
1 petal to cover the point of the cone
3 further petals to make a bud
5 further petals to make a half rose
7 further petals to make a fully open rose.

- 2) To make a petal you will need a ball of paste approximately 1/2 inch in diameter. Flatten the ball thinning one side and leaving the other side thicker. This is best pressed between a piece of plastic.



- 3) Wrap this petal around the cone to cover the top of the cone and to form the start of the bud. Sticking together with a little water.

- 4) Press three more petals around the base of the bud. Gently curl edges of petals, and place one inside the other sticking together with a little water.



- 5) Make five more petals. Using a little water stick petals under first row of petals. Continue, placing petals in between and slightly lower than previous row. Continue the process with a further 7 petals if you require a large open rose. Trim off excess cone at the bottom of the rose and leave to set. Place on the cake sticking with a little water.

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LOVE TO
MODEL

GUM
PASTE



GUM PASTE

Colorful range of gum pastes which set firmer than standard rolled fondant and are perfect for models and flowers from beginners to advanced.

CODE	PRODUCT NAMES	PACK WEIGHT	NO. IN CASE	PACK TYPE
06083	GUM PASTE WHITE	1.1lb (2 X 250g)	6	CARTON
06158	GUM PASTE BLACK	1.1lb (2 X 250g)	6	CARTON
06159	GUM PASTE RED	1.1lb (2 X 250g)	6	CARTON
06160	GUM PASTE BLUE	1.1lb (2 X 250g)	6	CARTON
06161	GUM PASTE GREEN	1.1lb (2 X 250g)	6	CARTON
06162	GUM PASTE PINK	1.1lb (2 X 250g)	6	CARTON
06163	GUM PASTE YELLOW	1.1lb (2 X 250g)	6	CARTON

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LOVE
TO ICEROYAL
ICING

LOVE TO ICE

INTRODUCING NEW ROYAL ICING

Crafting a show-stopping cake just got easier! No more messy weighing and mixing required as Renshaw introduce their new ready to use Royal Icing.

Royal Icing is a traditional icing product historically used to coat whole cakes to preserve them and is also used to add finer detail giving a professional finishing touch.

Packed in a convenient resealable tub, this icing is perfect for adding that extra WOW to all your cakes and bakes.

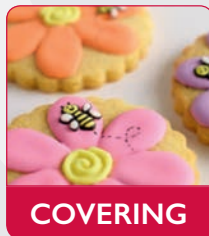
- Ready to use straight from the pot
- Crisp white color
- Perfect icing consistency
- Let down for piping and run outs
- Easily colored using gels or paste colors



PERFECT FOR:



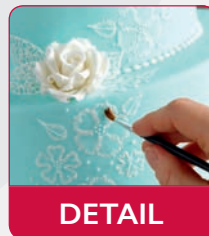
PIPING



COVERING



RUN OUTS



DETAIL

Use straight from the pot! Simply open, stir, half-fill your piping bag and you're ready to go. Renshaw Royal Icing can be easily adapted for different techniques. For thinner consistencies add water or glycerine. If a firmer mixture is required then adding small amounts of powdered sugar should help achieve the desired result.



Vegetarian



Kosher

CODE	PRODUCT NAMES	PACK WEIGHT	NO. IN CASE	PACK TYPE
06130	ROYAL ICING	0.91b (400g)	4	POT

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STARTING OUT – SIMPLE PIPING

Piping is an essential skill for decorating cakes, it's often thought of as being complicated and difficult to do, but it's really easy with a little know how.

THE PIPING TUBE

Depending upon the piping tube that you choose, you can create borders, patterns, textures and lettering on your cakes.

Round tips are used for making dots, straight lines, lettering and borders.

Star tips are great for fancy scrolls, shell borders and simple flowers



MAKING THE PIPING BAG



1) Take a square of parchment and fold it into a triangle, cut with the flat edge of a sharp knife to make two triangles. Snip off one edge (makes the final bag neater)

2) Fold the right corner over to match up with the middle point and repeat with the other side.

3) Fold the points over twice to make the bag secure.

4) Snip the end off the bag and pop in your chosen icing tube.

5) Half fill the bag with Renshaw Royal Icing.

6) Fold over the ends twice to secure the seal and you're ready to pipe!

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LOVE TO
DECORATE

DESIGN

BRING YOUR DESIGNS TO LIFE



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CAKE COVERING AND SERVING CHART

Party		Wedding
6	4" 9oz/250g	8
10	6" 16oz/450g	12
20	8" 23oz/650g	24
28	10" 30oz/850g	38
36	12" 39oz/1100g	56
50	14" 46oz/1300g	76
65	16" 53oz/1500g	100

Modified Rolled Fondant

To make white colored rolled fondant comparable to 50/50 paste. Mix 115g (1/4 pound) of fondant with 1/4 teaspoon of Tylose or CMC and 1/4 teaspoon of vegetable shortening. Once this is mixed, place in an airtight bag and allow to rest for 15–20 minutes.

To make rolled fondant comparable to gum paste, double the amount of Tylose or CMC. For example – to 115g (1/4 pound) fondant add 1/2 teaspoon Tylose or CMC and 1/4 teaspoon of vegetable shortening.

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L O V E
T O C O L O R

RAINBOW DUST
COLOURS

Introducing Rainbow Dust

Rainbow Dust was founded in 2008 with 3 staff. Our main intention was to create a simple supply of cake decorating glitter to the UK market. An area which for years has been let down by poor service.

Over the next few years, as our name became more established, we took our basic fundamental rules (ease of supply combined with a point of difference) and applied it to each range of new products we developed, from double-sided pens to sugar sprinkles and to this day, continue to develop new and exciting products for each season.

Rainbow Dust now employs around 30 staff members within a 20,00 sq/ft SALSA approved manufacturing facility. It's a far cry from the early days, but our values are just the same.

And now we are so excited to be able to bring fully approved FDA products to the Americas via Renshaw Americas. We hope you love working with color as much as we do!

LOVE TO
COLOR

ProGel®

LOVE TO COLOR

These tubes may be small however they pack so much color into one tube they are the new standard for food coloration. Highly concentrated, only the smallest amount of ProGel® is required to give a deep rich color to your creations, meaning that one tubes last a long, long time! Simply add a small amount to your Fondant, Gum Paste, Frosting or Batter Mix and watch it create an infinite range of colors. ProGel® is the perfect partner for Renshaw Fondant and Gum paste.



RAINBOW DUST
COLOURS

LOVE TO
COLOR

ProGel®

CODE	PRODUCT NAMES	PACK FORMAT	WEIGHT/VOLUME
840489 100316	USA PROGEL – BABYBLUE	RETAIL PACK	25g
840489 100323	USA PROGEL – BLACK	RETAIL PACK	25g
840489 100330	USA PROGEL – GREEN	RETAIL PACK	25g
840489 100347	USA PROGEL – ORANGE	RETAIL PACK	25g
840489 100354	USA PROGEL – PINK	RETAIL PACK	25g
840489 100361	USA PROGEL – PURPLE	RETAIL PACK	25g
840489 100378	USA PROGEL – RED	RETAIL PACK	25g
840489 100385	USA PROGEL – TURQUOISE	RETAIL PACK	25g
840489 100392	USA PROGEL – YELLOW	RETAIL PACK	25g

RAINBOW DUST
COLOURS

LOVE TO DRAW

FOOD ART PEN

LOVE TO DRAW



RAINBOW DUST
COLOURS

LOVE TO
DRAW

FOOD
ART PEN

Food Art Pen

The double ended pen, with two different width nibs, contains a newly formulated ink that is brighter, more vibrant and easy flowing. This means only the slightest pressure is required to create wonderful designs.

The two nibs are 2.5mm and 0.5mm. This means you can color an area and put on the fine detail all with the same pen. The easy flow ink means you can draw directly on to a fondant covered cake as well as onto plaques, royal icing or any foods with a smooth surface.

The new vibrant colors mean that any cake decorator can create stunning designs to really make their cakes stand out.

The range of 8 colors means that decorators should be able to find the right color for the effect they want to create.



	CODE	PRODUCT NAMES	PACK FORMAT	WEIGHT/VOLUME
	840489 100408	USA PEN – BABY BLUE	RETAIL PACK	10 x 2 ML.
	840489 100415	USA PEN – BLACK	RETAIL PACK	10 x 2 ML.
	840489 100422	USA PEN – GREEN	RETAIL PACK	10 x 2 ML.
	840489 100446	USA PEN – PINK	RETAIL PACK	10 x 2 ML.
	840489 100453	USA PEN – PURPLE	RETAIL PACK	10 x 2 ML.
	840489 100460	USA PEN – RED	RETAIL PACK	10 x 2 ML.
	840489 100477	USA PEN – ROYAL BLUE	RETAIL PACK	10 x 2 ML.
	840489 100484	USA PEN – YELLOW	RETAIL PACK	10 x 2 ML.

RAINBOW DUST
COLOURS



marzipan SYRUP TRY INVENT
TANG cinnamon RECIPE
essence sticky
create
CRAFT CREATIVE ZEST FUN taste Vanilla egg NUT HEAVENLY Mix
ARTISTIC FOOD DECOR APPLICATION innovate COCOA
COLOURS FUSE
TRY THINK TRANSFORMATION
INSPIRE
GYNOLOGY treat malt BIG IDEAS
MILK ALMOND savoury trend
spice yummy
juice • Achieve
EVOLUTION DELISHING CAKE BAKE FOOD TECHNOLOGY juice • Achieve
ONNI sweet HONEY IT NUT oil **enjoy** FOODIE-FUSION
CREATIVE FRUITY



RENSHAW AMERICAS HEAD OFFICE

For general enquiries please call:

+1 973-957-0686

SUPPLIERS

For more information on becoming a supplier of Renhaw products
please contact a member of our sales team

FOR ALL USA ENQUIRIES
LARRY ITALIANO

VP Sales & Operations (US)

+1 917-642-1784

FOR ALL CANADA ENQUIRIES
LEVON DJERRAHIAN

Business Development (Canada)

+1 514-999-6692

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