

# TYLOSE POWDER

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CAI Tylose Powder can be used in place of Gum Tragacanth in gumpaste in the exact same proportions. This will give you a gumpaste that is pure white in color and very easy to work with.

Tylose can be used with fondant to make a really quick transition to gumpaste. Add 2 -3 tsp of Tylose powder to 1lb of fondant. Knead it in and let it rest overnight before using.



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# CAI TYLOSE POWDER

Confectionery Arts International has a great product for sugar and Cake Artists.

The benefits of using CAI Tylose Powder are:

- \* Specially formulated to resist high humidity
- \* Improves freeze and thaw stability of gum paste
- \* Longer shelf life
- \* It acts as a great emulsifier, that helps distribute the fat uniformly and prevents fat from migrating to the surface where it could oxidize and spoil the gum paste.



## TYLOSE GUMPASTE

- 4 Large eggs
- 2 LB. Confectioners sugar
- 12 tsp. CAI Tylose Powder
- 4 tsp. Shortening

### Procedure:

1. Lightly beat the egg whites
2. Add the powdered sugar gradually to make a royal icing at medium speed for 2-3 minutes. The royal icing should reach soft peak stage.
3. Add the Tylose slowly while mixing the royal icing on med. speed, and mix for a few seconds. The mixture will thicken fast.
4. Scrape out the mixture out of the mixer.
5. Place the shortening on your hands and work until the mixture is smooth.
6. Place the gum paste into bags to keep the gum paste from drying out. After you place the gum paste in bags place the bag of gum paste into an airtight plastic container.
7. Store the gum paste in the refrigerator because of the egg whites, when not in use.
8. Allow the gumpaste to become room temperature before use.

(NOTE: This gum paste can be stored in the freezer for as long as 6 months before use. To use, simply place in the refrigerator to thaw and follow directions above.)

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