



Preserve Your Creations with CakePlay's Desiccant

As a cake decorator or pastry chef, you know it's important to protect your isomalt and sugar work from humidity. High-moisture conditions can degrade all types of sugar decorations, so you'll want to preserve your finished creations until they're ready for display. CakePlay's desiccant packets are an easy, effective answer. This unique desiccant is designed to protect your isomalt's clarity, quality and display longevity. Read on to learn how easy it is to preserve your isomalt and sugar work.

Why are CakePlay's desiccant packets the right choice for my isomalt work?

CakePlay's special desiccant packets have been researched and chosen for optimal performance in high-humidity environments. Our food-grade desiccant has a very high surface area for rapid and effective moisture adsorption. These desiccant packets remove excess humidity from the air, which preserves isomalt and gumpaste and protects your work from degradation.



What happens if I don't use a desiccant?

Without adequate desiccant protection, isomalt becomes dull and loses its beautiful shine and clarity over time. Humidity will first become apparent as surface stickiness of the isomalt after hardening. Without proper storage, the surface of your finished isomalt work may slowly turn dull and cloudy as it absorbs moisture. CakePlay recommends that you store and protect your isomalt just as you would gumpaste and fondant. For best results, always place your opened CakePlay isomalt Nibs and finished isomalt decorations in an airtight container with a desiccant packet. Our desiccant packets work in any weather or climate, and are a quick, economical way to ensure the quality and longevity of your work.

How do I use these desiccant packets?

It's easy! Follow these steps to protect your finished isomalt work, any opened packages of CakePlay isomalt nibs, and other food mediums that need to be protected from humidity, or dried quickly:

1. Place one desiccant packet in an air-tight storage container (up to 1 gallon in size) and close tightly. Reclose desiccant package and keep closed until its next use. With continuous use, a desiccant packet will last 1-2 months. Completely sealed desiccant packages in their original package will last a few years.
2. Prepare isomalt decorations or pieces as usual.
3. Open storage container and immediately place the isomalt piece inside. Reclose container quickly and tightly. Store decorations and unused isomalt nibs in this air-tight container at room temperature until just before use. Do not place isomalt decorations on a cake and refrigerate, as the refrigerator is a humid environment.
4. Remove isomalt pieces from the storage container just before use or display.

Have more questions? Please visit our website and store at www.cakeplay.com, or e-mail us at info@cakeplay.com for additional information.

Have *you* played with CakePlay today?

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