



Soft and creamy

The connoisseur of confectionery attaches great importance to these two qualities – and the expert knows that they can be achieved simply using:

Invertin

the tried and tested enzyme preparation which gradually and without additional time-consuming work converts sucrose into the invert sugar which retains its soft and creamy texture.

In this way marzipan, chocolate cream centres and fondant cream retain their softness . . . up until consumption.

Please send for our brochure.

Invertin

MERCK

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