Piping bags

Discover the advantages of piping bags with a twist-off cap!



Piping bag 1200g

Make life in the kitchen easier and more hygienic with our handy dessert mousse piping bags, equipped with a nozzle and sealable twist-off cap. Perfect for professional pastry chefs and home cooks who love convenience and precision!

Why choose our dessert mousse piping bags?

- *Simple to use:* Instantly ready to use! No more hassle with extra nozzles or filling piping bags. Just open, spray and enjoy.
- *Sustainably lockable:* Thanks to the handy twist-off cap, the mousse stays fresh for longer and spills are a thing of the past. Simply seal and store for later without losing quality.
- *Hygienic and safe:* A sealed nozzle prevents air and bacteria from reaching the mousse. This ensures a longer shelf life and preservation of flavour.
- *Perfect precision:* The nozzle ensures even distribution and a tight finish for your desserts, whether decorating cakes, cupcakes or filling pastries.

Whether you want to decorate a festive cake or make a quick, delicious dessert creation - our piping bags with sealable twist-off cap are the ideal choice. Get the best out of your baking skills with ease and precision!

MAISONIE
homemade desserts

Product range



Chocolate mousse



White chocolate mousse



Gold caramel mousse



Coconut mousse



Tiramisu with crumble



Mascarpone mousse



Rice porridge *(not frozen)*



Pastry cream

Shelf life frozen on delivery:
12 months storage at -18°C
Shelf life after thawing:
5 days with thawing and storage at 4°C

4 bags / carton | 7 cartons / layer | 10 layers / pallet

www.maisonie.be
+32 (0)473 26 46 45
desserts@maisonie.be

Pater Ruyffelaertstraat 32
9700 Oudenaarde