

# Organic Fondant S20

## Product Description

Organic Fondant S20 is a pasty confectionery consisting of sugar and glucose syrup (ratio 100 to 20), both organic products.

## Labelling

The sales denominations are: "Organic Fondant" or "Organic Fondant paste".

The product contains the following ingredients: sugar, glucose syrup, water.

## Sensory Characteristics

Appearance	Slightly yellow, pasty mass with creamy consistency
Odour	Product- typical
Taste	Sweet, pure, tender glaze

## Physical and Chemical Parameters

Parameter	Einheit	Richtwert	Methode
Water content	g/100 g	10 - 11	Calculated
pH-value (1+1)		4 - 6	ICUMSA <sup>(1)</sup>
Composition of dry matter			
Sucrose	g/100 g	84 - 86	HPLC
Glucose	g/100 g	2 - 3	HPLC
Maltose	g/100 g	1 - 2	HPLC
Higher saccharides	g/100 g	9 - 11	HPLC
Density (by 20°C)	g/cm <sup>3</sup>	1.40 - 1.50	Volumetric

<sup>(1)</sup> ICUMSA = International Commission for Uniform Methods of Sugar Analysis

<sup>(2)</sup> IU = ICUMSA Unit

### Microbiological Parameter

Parameter	Upper guidance value	Method
Mesophilic aerobic bacteria	200 cfu/g	ICUMSA <sup>(1)</sup>
Yeasts	10 cfu/g	ICUMSA <sup>(1)</sup>
Moulds	10 cfu/g	ICUMSA <sup>(1)</sup>

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### Storage and stability

Storage conditions	Temperature 20 °C ± 5 °C
Storage period	A storage of 2 years from date of production is possible in the original unopened packaging under the recommended storage conditions.

### Nutrition declaration

according to Regulation (EU) No 1169/2011 per 100 g

Energy value	1513 (356)	kJ (kcal)
Fat	0	g
of which saturates	0	g
Carbohydrates	89	g
of which sugars	79	g
Protein	0	g
Salt	0	g



## Additional aspects

General	<p>Organic Fondant S20 complies with applicable European Food legislation. This includes: Regulation (EC) No 178/2002 <i>“laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety”</i>, Regulation (EC) No 852/2004 <i>“on the hygiene of foodstuffs”</i>, Regulation (EU) 2018/848 <i>“on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007”</i>.</p> <p>Compliance with the requirements of the Regulation (EU) 2018/848 is verified by independent inspection bodies (DE-ÖKO-003).</p> <p>The implemented Food Safety Management System corresponds to a GFSI-equivalent scheme. Certificates are available on request.</p>
Special diets	<p>No raw materials or additives of animal origin are used in the production of Organic Fondant. Therefore, the product can be regarded as suitable for vegetarians and vegans.</p> <p>Additionally the product is Kosher and Halal certified. Certificates are available upon request.</p>
Allergens	<p>An allergen labelling according to Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> is not required.</p>
Nano technology	<p>Based on the definition of Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> the product is not an engineered nanomaterial.</p>
Contaminants	<p>Compliance with Regulation (EC) No 1881/2006 <i>“setting maximum levels for certain contaminants in foodstuffs”</i>.</p>
Packaging material	<p>The packaging material complies with Regulations (EC) No 1935/2004 <i>“on materials and articles intended to come into contact with food”</i> and (EC) No 10/2011 <i>“on plastic materials and articles intended to come into contact with food”</i>.</p>
Trading units	<p>In general, deliveries are possible in cartons. Details can be provided on request.</p>

REACH	As Organic Fondant S20 is used as food, a registration is not necessary according to Article 2 No 5 of Regulation (EC) No 1907/2006 <i>“concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency”</i> .
Customs Tariff Number	1704 9051