Fondant Spray Glaze February 2023



# Fondant Spray Glaze

## **Product Description**

Fondant Spray Glaze is a pasty confectionary consisting of sugar, glucose syrup and a stabilising thickener.

#### Labelling

The sales denominations are: "Fondant Spray glaze", "Fondant" or "Fondant paste". The product contains the following ingredients: sugar, water, glucose syrup, thickener (E 406).

#### Sensory Characteristics

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

#### **Physical and Chemical Parameters**

Parameter	Unit	Guidance values	Methods
Water content	g/100g	19 - 20	Calculated
pH-value (1+1)		4 -6	ICUMSA (1)
Composition of dry matter			88.
– Sucrose	g/100 g	84 - 88	HPLC
– Glucose	g/100 g	2 - 3	HPLC
– Maltose	g/100 g	1 - 2	HPLC
<ul> <li>Higher saccharides</li> </ul>	g/100 g	9 - 11	HPLC
Density (by 20°C)	g/cm³	1.35 ± 1.45	Volumetric

(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Südzucker AG • Maximilianstrasse 10 • 68165 Mannheim • Germany Phone +49 621 421-0 • Fax +49 621 421-393 • www.suedzucker.com



## **Microbiological Parameter**

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

A. 1

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

### Storage and stability

Storage conditions	Temperature 20 °C $\pm$ 5 °C
Storage period	A storage of 4 months 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	1360 (320)	kJ (kcal)
Fat	0	g
of which saturates	0	g
Carbohydrates	80	g
of which sugars	72	g
Protein	0	g
Salt	0	g



Conoral	Eandant Spray Claza complias with the applicable Corman and European
General	<ul> <li>Fondant Spray Glaze complies with the applicable German and European Food Law, particularly the German "Lebensmittel– und Futtermittel-gesetzbuch (LFGB)", 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> and Regulation (EC) No 852/2004 "<i>on the hygiene of foodstuffs</i>".</li> <li>The implemented Food Safety Management System corresponds to a set of the set of</li></ul>
	GFSI-equivalent scheme. Certificates are available on request.
	Sugar and glucose syrup used for the production of Fondant Spray Glaze are compliant with the requirements of Directive 2001/111/EC <i>"relating</i> <i>to certain sugars intended for human consumption"</i> . The thickener (E 406) complies with Regulation (EU) No 231/2012 <i>"laying down</i> <i>specifications for food additives listed in Annexes II and III to Regulation</i> (EC) No 1333/2008 of the European Parliament and of the Council".
Special diets	<ul> <li>The product is made from plant raw material. No processing aids derived from animals are used. Therefore the product can be regarded as suitable for vegetarians and vegans.</li> <li>Additionally the product is Kosher and Halal certified. Certificates are available upon request.</li> </ul>
Allergens	An allergen labelling according to Regulation (EU) No 1169/2011 <i>"or the provision of food information to consumers"</i> is not required.
GMO	The product does not require labelling according to Regulation (EC) No 1829/2003 "on genetically modified food and feed" and Regulation (EC) No 1830/2003 "concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms".
Nano technology	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.
Contaminants/ Pesticide residues	Compliance with Regulation (EC) No 1881/2006 "setting maximum levels for certain contaminants in foodstuffs" and Regulation (EC) No 396/2005 "on maximum residue levels of pesticides in or on food and feed of plant and animal origin" is guaranteed for this product.

000000

Südzucker AG • Maximilianstrasse 10 • 68165 Mannheim • Germany Phone +49 621 421-0 • Fax +49 621 421-393 • www.suedzucker.com Fondant Spray Glaze February 2023



Ionization/Irradiation	This product is not subject to ionization/irradiation covered by Directive 1999/2/EC "concerning foods and food ingredients treated with ionising radiation" resp. Directive 1999/3/EC "on the establishment of a Community list of foods and food ingredients treated with ionising radiation".
Packaging material	The packaging material complies with Regulation (EC) No 1935/2004 <i>"on materials and articles intended to come into contact with food"</i> and Regulation (EU) No 10/2011 <i>"on plastic materials and articles intended</i> <i>to come into contact with food"</i> .
Trading units	In general, deliveries are possible in buckets and in plastic drums. Details can be provided on request.
REACH	As Fondant Spray Glaze 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

.

Südzucker AG • Maximilianstrasse 10 • 68165 Mannheim • Germany Phone +49 621 421-0 • Fax +49 621 421-393 • www.suedzucker.com