

Dry Fondant LG



PRODUCT INFORMATION

Product Description

Dried Fondant LG is a very fine milled icing sugar and contains spray-dried glucose. When mixed with water, the product makes an instant fondant, which can be used in a wide variety of bakery and confectionary products as fondant , icing, glazing, filling and topping.

Specification

Legal Compliance

Dry Fondant LG complies with the applicable provisions of the German and European Food Law, in particular with the German “Lebensmittel-, und Futtermittelgesetzbuch (LFGB)” and the European Regulation (EC) No 178/ 2002 (“General Food law”) and Regulation (EC) No 852/2004. Its packaging complies with Regulation (EC) No 1935/2004 as well as specific provisions set in Regulation (EC) No 10/2011.

Physical and Chemical Parameters

	Units	Guide values	Methods
Dry matter content	%	appr. 99,3	refractometer, corrected
pH- value (1:1 dilution)		5 ± 1	ICUMSA ⁽¹⁾
Composition of dry matter:			
– sucrose	%	appr. 89 – 93	HPLC
– glucose	%	appr. 5	HPLC
– maltose	%	appr. 89 – 93	HPLC
– higher saccharides	%	appr. 7,3 – 10,3	HPLC

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

Microbiological Parameters

Parameter	Sample size	Upper guidance value ⁽¹⁾	Method
	g	cfu	
Mesophilic bacteria	1	150	ICUMSA ⁽¹⁾
Yeasts	1	10	ICUMSA ⁽¹⁾
Moulds	1	10	ICUMSA ⁽¹⁾

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

Additional Information

Labelling

The product contains the following ingredients: sugar, dried glucose syrup

Nutritional information

100 g Dry Fondant contain according to regulation (EU) No 1169/2011:

Energy:	1693(396)	kJ (kcal)
Fat:	0	g
of which saturates:	0	g
Carbohydrates:	99,6	g
of which sugars:	90,8	g
Protein:	0	g
Salt:	0	g

Allergens

Dry Fondant LG does not contain ingredients listed in Annex IIIa of Directive 2000/13/EC.

The SO₂-content is below 10 mg/kg.

GMO

Dry Fondant LG need not to be labeled according to regulations EC No. 1829/2003 and EC No.1830/2003.

Sensory characteristics

Appearance:	white, pasted mass with creamy consistency
Taste:	sweet, pure, tender glaze

Storage and stability

Recommended storage conditions: temperature 20 ± 5
Dry storage, originally closed packaging

Possible period of storage: see best before date

Trade sizes

Article	Packaging	Packaging units	
		kg	per palette
Powdered Fondant LG	Bag	1 x 20	32



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