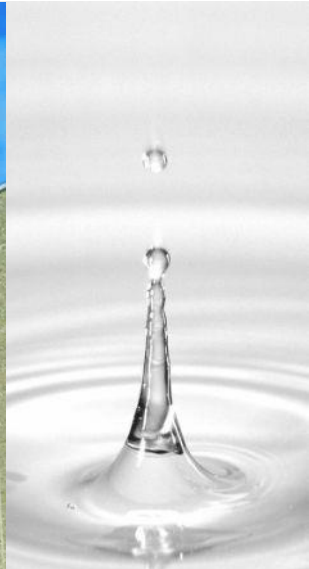


Frankonia Fondant



PRODUCT INFORMATION

Product Description

Frankonia Fondant is a mixture of Fondant S20 and Invert Sugar Syrup.

Specification

Legal Compliance

Frankonia Fondant complies with the applicable provisions of the German and European Food Law, in particular the German "Lebensmittel-, und Futtermittelgesetzbuch (LFGB)" and the European Regulation (EC) No 178/2002 ("General Food law") and Regulation (EC) No 852/2004.

Physical and Chemical Parameters

	Unit	Guide values	Method
Water content	g/100 g	15.5 ± 0,5	calculated ⁽¹⁾
pH- value (1:1)		5 ± 1	ICUMSA ⁽²⁾
Composition of dry matter:			
– sucrose	g/100 g	approx. 73	HPLC
– glucose	g/100 g	approx. 9	HPLC
– fructose	g/100 g	approx. 7	HPLC
– others	g/100 g	approx. 11	HPLC

⁽¹⁾ Calculated from the dry matter content, measured by refractometer
⁽²⁾ ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Microbiological Parameters

Parameter	Sample size	Upper guidance value	Method
	g	cfu	
Mesophilic aerobic bacteria	1	200	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

Sales denominations are: "Fondant" or "Fondant paste".

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

Nutritional information

In accordance with the nutrition labelling requirements laid down Regulation (EU) No 1169/2011, 100 g Frankonia Fondant contain:

Energy:	1445 (340)	kJ (kcal)
Fat:	0	g
of which saturates:	0	g
Carbohydrate:	85	g
of which sugars:	78	g
Protein:	0	g
Salt:	0	g

Allergens

Frankonia Fondant does not require allergen labelling as laid down in Regulation (EU) No 1169/2011.

GMO

Frankonia Fondant does not require authorisation, labelling or traceability of genetically modified food and feed within the scope of Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.

Sensory characteristics

Appearance:	white, pastymass with creamy consistency
Odour	product- typical
Taste:	sweet, pure, tender glaze

Storage and stability

Frankonia Fondant is filled up in stainless steel container at 45°C and delivered.

Trade sizes

Trade sizes

Article	Packaging	Packaging unit
Frankonia Fondant	Stainless steel container	1120 kg



Südzucker AG • Maximilianstraße 10 • 68165 Mannheim
Telefon (0621) 421-0 • Telefax (0621) 421-393 • www.suedzucker.de