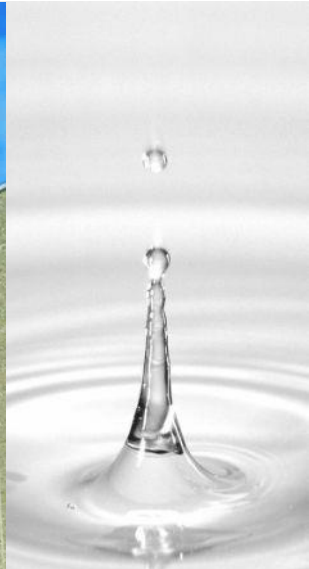


Fondant S10



PRODUCT INFORMATION

Product Description

Fondant S10 is a pasty confectionery consisting of sugar and glucose syrup in a ratio of 100 to 10. The micro-fine sugar crystals give the product its creamy consistency and the tender glaze.

Specification

Legal Compliance

Fondant S10 complies with the applicable provisions of the German and European Food Law, in particular the German "Lebensmittel-, und Futtermittelgesetzbuch (LFGB)" and the European Regulations (EC) No 178/2002 ("General Food Law") and (EC) No 852/2004.

Physical and Chemical Parameters

	Unit	Guide values	Method
Water content	g/100 g	approx. 11	calculated ⁽¹⁾
Colour in solution	ICUMSA unit	max. 30	ICUMSA ⁽²⁾
pH- value (1:1)		5 ± 1	ICUMSA ⁽²⁾
Composition of dry matter:			
– sucrose	g/100 g	92 ± 2	HPLC
– glucose	g/100 g	1 – 2	HPLC
– maltose	g/100 g	1 – 2	HPLC
– higher saccharides	g/100 g	5 – 6	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, glucose syrup, water.

Nutritional information

In accordance with the nutrition labelling requirements laid down in Regulation (EU) No 1169/2011, 100 g Fondant S10 contain:

Energy:	1513 (356)	kJ (kcal)
Fat:	0	g
of which saturates:	0	g
Carbohydrate:	89	g
of which sugars:	85	g
Protein:	0	g
Salt:	0	g

Allergens

Fondant S10 does not require allergen labelling as laid down in Regulation (EU) No 1169/2011.

GMO

Fondant S10 does not require authorisation, labelling or traceability of genetically modified food and feed within the scope of Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

Physical and technical characteristic values

Density (20 °C): 1.45 g/cm³ ± 0.05 g/cm³

Sensory characteristics

Appearance:	white, pasty mass with creamy consistency no visible crystals (> 99 % smaller than 20 µm)
Odour	product- typical
Taste:	sweet, pure, tender glaze

Storage and stability

Recommended storage conditions: temperature 20°C ± 5° C

Possible period of storage about 24 months in the case of originally closed packaging

Trade sizes

Article	Packaging	Packaging units	
		kg	per palette
Fondant S10	carton	1 x 15	48



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