



FONDANT ICING

OVERVIEW

A fine white powder that is sweet smelling.

INTENDED USE/ABUSE:

- FONDANT ICING is a powdered fondant that only requires the addition of hot water.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

1 kg FONDANT ICING to 110 grams water.

INGREDIENTS

Sucrose, Maltodextrin

PACKAGING

Code
42500

Size
25 KG

Type
Lined carton

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,626.00
Protein (g)	0.00
Total Fat (g)	0.00
Saturated fat (g)	0.00
Mono-unsaturated fat (g)	0.00
Poly-unsaturated fat (g)	0.00
Carbohydrates (g)	99.00
Total Dietary Fibre (g)	0.00
Sugars (g)	91.00
Sodium (mg)	1.90

METHOD

Group 1	
Ingredient	KG
Fondant Icing	1.000
Water	0.110
Total Weight: 1.110	

DESCRIPTION

Place all ingredients into a fondant kettle or mixing bowl. Mix well together and carefully heat to 33°C - 43°C. NOTE: The consistency of the FONDANT ICING may be adjusted by adding extra water.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Sugars, Syrups and Fondants



INGREDIENT FEATURES

Halaal and Kosher certified