



PEARL WET FONDANT

OVERVIEW

The product is a white, homogeneous solid paste and consists of finely crystallised sucrose and glucose syrup with a neutral sweet taste.

INTENDED USE/ABUSE:

- · A ready to use fondant that requires only warming prior to application. The product can be used as icing, as filling or as confectionery.
- 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

Heat the Fondant in the microwave until 35 - 42°C. Spray or brush the Fondant on your bakery products. Add some sugar syrup (65 – 66°Bx) if the consistency is too high. It is possible to flavour or colour the fondant.

INGREDIENTS

Sucrose, Glucose Syrup, Water, Emulsifier (E417)

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
42525	12.5 KG	Lined carton	



NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,471.00
Total Fat (g)	0.10
Saturated fat (g)	0.10
Mono-unsaturated fat (g)	0.00
Poly-unsaturated fat (g)	0.00
Carbohydrates (g)	86.30
Sugars (g)	79.90
Fibre (g)	0.00
Protein (g)	0.00
Salt (mg)	0.01

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.









Cool and dry conditions

270 days

Lined carton

None







Halaal and Kosher certified