



## Product Specification

Wednesday, 15 May 2024

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**4/08-A**

**Product Name:** FONDANT WHITE STANDARD

**Product Code:** 4246

**Description:** Very fine smooth sugar crystals suspended in a thick sugar syrup.

**Function:** For finishing Danish pastries and other confectionery. Also used as a base for icings and chocolate centres.

**Usage:** Heat in a double saucepan before drizzling over Danish pastries etc. For icing and chocolate centres it is blended with flavours, colours and other ingredients before use.

**Ingredient Listing:** Sugar, Glucose, Water.

**Packaging:** 4246-51 Polylined carton 15 kg, 4246-30 Polylined carton 5 kg.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 12 months

<b>Nutrition Information (per 100g):</b>	Energy - kj	1526
	Protein g	0
	Fat - Total g	0
	Fat - Saturated g	0
	Carbohydrate - Total g	89.8
	Carbohydrate - Sugar g	89
	Dietary Fibre g	0
	Sodium mg	12

**No added Allergens**

**GMO Status:** Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

**General:** This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.