



STANDARD WHITE FONDANT

OVERVIEW

FONDANT is a common bakery ingredient with a variety of uses. It is used as a high gloss icing on many different articles. Some lines are dipped into the FONDANT whilst others have FONDANT drizzled over them. FONDANT is also an important base ingredient for soft icings and is frequently used for chocolate fillings. FONDANT ICING 1. Place pieces of NZB SUPERFINE FONDANT in a bay-marie and apply gentle heat. 2. Add stock syrup to bring the FONDANT to the correct consistency for icing. NOTE: The icing should not be heated above 40°C and only sufficient stock syrup should be added to adjust the consistency required at this temperature. STOCK SYRUP – Water 1kg, Sugar 1.5kg, Bring the water and sugar to the boil, skim the surface and store in a clean receptacle for future use.

USAGE

Ready to use fondant

INGREDIENTS

Sugar, Glucose Syrup, Water, Emulsifier (471)

PACKAGING

Code
425802

Size
14kg

Type
Plastic Pail

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,471.00
Protein (g)	0.00
Fat (g)	0.10
Saturated (g)	0.10
Carbohydrate (g)	86.30
Sugars (g)	79.90
Dietary Fibre (g)	0.00
Sodium (mg)	4.00



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Paste



ALLERGENS

No Added Allergens



CATEGORY

Icings, Toppings & Fillings, Icings



INGREDIENT FEATURES

Halal, Kosher, Vegetarian



FINISHED PRODUCT

Icing



FUNCTION

Ready-To-Use