



Specification

Product Name:	Fondant Pâtissier
Product Code:	SPEC0365
Origin:	Sugar Beet, Wheat

Description:

Our Fondant Pâtissier is a professional-grade white pouring fondant, specially developed for pastry chefs and bakers. Also known as soft fondant or pouring fondant, it melts smoothly when gently heated and pours evenly to create a brilliant white, glossy glaze with a soft, smooth eating texture. This bakery fondant glaze is ideal for finishing éclairs, buns, Danish pastries, cakes, and desserts, delivering a flawless, high-shine coating every time. Made with finely crystallised sugars, it provides superior smoothness and an elegant mouthfeel. Use straight from the tub for a classic white finish, or customise with food colourings and flavourings to suit your pastry creations.

Specifications:

Physical and Chemical Properties					
	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Brix	88.5	89.5		°Bx (20°C)	BSCH011
Total solids	88.0	89.0		w%w (20°C)	BSCH011
pH	5.0	7.5		sol. 1:1	BSCH001
Crystal size		30	90%<20	µm	BSCH101
SO ₂		10		ppm	BSCH213

Microbiological Properties				
	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	200		/g 30°C	BSMI001
Yeasts	10		/g 25°C	BSMI011
Moulds	10		/g 25°C	BSMI011

Composition			
	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Dextrose	3.0	w%w on ds	BSCH036
Sucrose	83.5	w%w on ds	BSCH036
Maltose	2.0	w%w on ds	BSCH036
Higher sugars	11.5	w%w on ds	BSCH036

**Compliance to European Regulations:**

- Council Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption and amendments;
- Regulation (EC) No 178/2002 of the European parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety and amendments;
- Regulation (EC) No 852/2004 of 29 April 2004 as amended on the hygiene of foodstuffs;
- Regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and amendments;
- Regulation (EC) No 396/2005 of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amendments;
- Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and amendments;
- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and amendments;
- Regulation 2023/2006/EC of 22 December 2006 and amendments on good manufacturing practice for materials and articles intended to come into contact with food;
- Regulation 10/2011/EC of 14 January 2011 and amendments relating to plastic materials and articles intended to come into contact with foodstuffs;
- Regulation (EU) n°1169/2011 of 25 October 2011 as amended on food information to the consumers;

Ingredients:

Sugar, Glucose Syrup, Water.

Dietary Information:

Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free, Non-Irradiated.

Nutritional Information:

Based on typical content/100g: Energy: 1505kj/354kcal, Fat: 0.0g, Carbohydrates: 88.5, Of which sugars: 78g, Protein: 0g, Salt: 0g.

Storage:

Store in dry, cool conditions and not in direct sunlight.

Packaging:

Size	EAN
1kg	5056191027093
5kg	5056191027109
10kg	5056191027116

Shelf Life:

24 months from production date.



Allergen Declaration

Allergen	Contains (Y/N)
Cereals containing Gluten	N
Crustaceans	N
Eggs	N
Fish	N
Peanuts	N
Soybeans	N
Milk	N
Nuts	N
Celery	N
Mustard	N
Sesame Seeds	N
Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or 10mg/L in terms of Sulphur Dioxide)	N
Lupin	N
Molluscs	N

Material Safety Data Sheet

Concerning Product: SPEC0365 Fondant Pâtissier

Regarding the use of the supplied material in food, feeding stuffs and medicinal products, we confirm that there is no legal requirement to have MSDS documents available according to the:

- REACH Regulation (EU) n°1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals;
- CLP regulation (EU) n°1272/2008 on classification, labelling and packaging of substances and mixtures.

The supplied material is exempted from registration under REACH, not meeting the criteria for classification as hazardous and falls out of the scope of both REACH and CLP regulations.