

Fondant Icing Sugar

Revision Date: 6th October 2020 Specification Number: TWH-ICFD Revision Number: 9.0

Alternative Names: Fondant icing sugar

Product Description

A very fine white free flowing powdered sugar blended with glucose solids. Fondant Sugar sets when mixed with liquid to form a soft, shiny glaze. It is a coarser milled version of our Verifine Fondant Sugar for the smoothest possible finish. It is used as a decorative coating on baked goods such as cakes and buns and as a filling in confectionery.

Ingredient Declaration: Icing Sugar, Dried Glucose Syrup.

Botanical Source of sugar: Sugar Cane

Chemical and Physical Characteristics

Sucrose	89% min.
Size* On 0.150mm sieve:	0.5% max.
On 0.106mm sieve:	5% max.
On 0.060mm sieve:	17% max (cum.).
Target MA	Typically 20 – 25 micron.
Contains 8-10% glucose syrup solids	
<i>*Assay by Sympatec laser sizing method</i>	

Microbiological Characteristics

Mesophilic bacteria/g	40 cfu max.
Yeasts/g	2 cfu max.
Moulds/g	2 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

Food Safety

Sulphur Dioxide (SO ₂)	1 mg/kg max.
Lead	0.1 mg/kg max.
Arsenic	0.1 mg/kg max.
Copper	1 mg/kg max.

Issued by: M. Abraham



Approved by: P. Davison



Packaging

The product is available in 25kg and 500g.

Shelf Life

Milled sugar products remain wholesome indefinitely under optimum storage conditions; however, to reduce problems with the sugar lumping, we suggest use within 2 months and avoid double stacking pallets. Sugar, especially milled sugars, can absorb odours so should not be stored next to products with strong odours.

Retail packed products are given a 3 year durability date from manufacture.

Storage Conditions: Store in a cool dry place, under ambient conditions, avoiding extremes of temperature and humidity.

Allergen Status: This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten \leq 20ppm)

GMO Status: This product is not derived from a genetically modified crop and does not contain GM materials as defined by European Commission Regulations (EC) 1829/2003 and (EC) 1830/2003.

Country of Origin: Produced in the UK using raw cane sugar of non-UK origin.

Fair Trade: This product is available as Fair Trade.

Religious certification: Kosher Pareve (Non - Passover), Halal.

Additional Information: Contains Dried Glucose Syrup.

Mandatory Nutritional Information (per 100g)

Energy (KJ)	1700
Energy (Kcal)	400
Fat (g)	0.0
of which saturates	0.0
Carbohydrate (g)	100
of which Sugars	94
Protein (g)	0.0
Salt* (g)	0.01

** salt content is exclusively due to the presence of naturally occurring sodium*

Additional Nutritional Information (per 100g)

Fibre (g)	0
Sodium (mg)	4.0

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