

PRODUCT SPECIFICATION

Pastry Fondant 6 x 1 kg Dawn 7.72333.100

General Information

Legal Name	Fondant
Product description:	White paste of sugar
Application	Take the needed quantity and heat softly (if possible at 35°C in a double-pan).

Composition

Ingredient	Description	E-No.	Quantity (%)	Source	Country of origin*
Sugar			65 - 85	Sugar beet, Sugar cane	European Union
glucose syrup (contains SULFITE)			5 - 20	Maize, Wheat	European Union
Water			5 - 20	Water	European Union

* Countries of origin are purely indicative and given according to our today's level of knowledge

Nutritional Information

Nutritional information per 100g of product

Nutrient	Value	Unit
Energy kJ	1.498	kJ
Energy kcal	352	kcal
Fat	0,00	g
of which saturates	0,00	g
Carbohydrate	88	g
of which sugars	81	g
Fibre	0,00	g
Protein	0,00	g
Salt	0,00	g

Allergens

+ = present, - = absent, ? = may contain traces

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-	
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Crustaceans and products thereof	-	
Eggs and products thereof	-	
Fish and products thereof	-	
Peanuts and products thereof	-	
Soybeans and products thereof	-	
Milk and products thereof (including lactose)	-	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	+	
Lupin and products thereof	-	
Molluscs and products thereof	-	

Dietary Information

Diets	Suitability
Halal	yes
Kosher	yes
Vegans	yes
Vegetarians	yes
Kosher Certificate	yes
Halal Certificate	yes

Sensoric Parameters

Taste: sweet
Odor: sweet
Colour: white
Texture: hard to soft following the temperature

Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Yeast			100/G	
Moulds			100/G	
Coliform bacteria			10/G	
Osmophilic yeast			5000/G	

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Chemical / Physical Parameters

Parameters	Target	Minimum	Maximum	Method
Water content	11,7	10,4	13	

Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Certification:

BRC

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Materials

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

Storage instructions and shelf life

Storage conditions Keep preferably in a cool and dry place

Shelf life: 12 months

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Packaging Information

Primary packaging:	bucket	1 KG
Secondary packaging:	Cardboard box	6 X 1 KG