

# QUICK FONDANT

## SALE DENOMINATION

Semi-finished product in paste for glazing, for professional use

## INGREDIENTS

Liquid sugar, glucose syrup, flavours, emulsifier: E471 mono- and diglycerides of fatty acids

## MINIMUM SHELF LIFE

12 months

## PRODUCT DESCRIPTION

Ready-to-use creamy fondant sugar for glazing and icing. It is fluid enough to be used as it is at room temperature. It dries quickly when it comes in contact with the air.

## DOSAGE AND DIRECTIONS FOR USE

Use it at room temperature or heat gently to make it more fluid and obtain a thinner layer for glazing. A small amount of water (15 g of water in 1 kg of Quick Fondant) can be added to make the cream more fluid. The bucket needs to be closed immediately after use in order to avoid the formation of dried crust on the surface.

## PACKAGING

Plastic bucket - content in weight 5 kg

Carton box - content in weight 10 kg (2 bucket in plastic for food of 5 kg)

## STORAGE CONDITIONS

In a fresh and dry room. Packages must be kept sealed and not at direct contact with the floor. They must be kept away from chemical and evil-smelling products, at a temperature of 15-30°C.

## CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE	solid, doughy, fluid
SMELL	odourless
COLOUR	snow white

TOTAL VIABLE COUNT	<100 UFC/g
YEASTS	<10 UFC/g
MOULDS	<10 UFC/g

## NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE	353 kcal	1502 kJoule
CARBOHYDRATES	g 88,1	
of which sugar	g 84,4	
FATS	g 0,1	
of which saturated fat	g 0,1	
PROTEINS	g 0,0	
SALT	g 0,0	

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### FURTHER DECLARATIONS ABOUT THE PRODUCT AND THE MANUFACTURER

#### SANITARY FITNESS

*Regulation CE 852/2004 and subsequent amendments, on the hygiene of foodstuffs*

THE PRODUCT IS FIT FOR HUMAN CONSUMPTION AND CONFORMS TO THE EUROPEAN LAWS IN FORCE FOR ALL MATTERS RELATED TO THE HYGIENE OF FOODSTUFFS.

#### ALLERGENES

*Regulation CE 1169/2011 and subsequent amendments and integrations*

THE PRODUCT DOES NOT CONTAIN ANY ALLERGEN.

#### TRACEABILITY

*Regulation CE 178/2002 and subsequent amendments and integrations*

THE COMPANY LAPED GUARANTEES THE TRACEABILITY OF THE INGREDIENTS USED IN THE MANUFACTURING PROCESS AND OF THE PACKAGING THAT MAY BE IN CONTACT WITH THE FINISHED PRODUCT.

#### GMO

*Regulation CE 1829/2003 and subsequent amendments; Regulation CE 1830/2003 and subsequent amendments*

THE PRODUCT DOES NOT CONTAIN NOR DERIVES FROM GMO.

#### CONTACT WITH FOOD

*Regulation CE 1935/2004 and subsequent amendments and integrations*

UTENSILS, MATERIALS AND PACKING INTENDED TO COME INTO CONTACT WITH FOOD CONFORM TO THE LAWS IN FORCE.

#### BUSINESS CERTIFICATIONS OF LAPED

The environmental management system is certified ISO 14001:2015

The environmental management system is certified ISO 9001:2015