

Rev. 4 of 21.08.2019

FONDANT SUGAR

SALE DENOMINATION

Semi-finished product in paste for pastry industry

INGREDIENTS

Sugar, glucose syrup, water

MINIMUM SHELF LIFE

24 months

PRODUCT DESCRIPTION

White paste for icing pastries, cakes, bakes goods (eclairs, biscuits, donuts, etc.). It can be used as an ingredient for a smoother dough.

DOSAGE AND DIRECTIONS FOR USE

Dosage at will. It can be heated in a bain-marie or in a microwave oven at max. 40°C for a more fluid product. It can be diluted with water.

PACKAGING

Carton box - contenent in weight 15 kg (with internal plastic bag)

STORAGE CONDITIONS

Store in a cool, dry place away from heat sources that could cause syneresis (separation of syrup part from solid part).

CHARACTERISTIC DATA AT PR	ODUCTION
(average values)	
STATE	solid
SMELL	odourless
COLOUR	white
TOTAL VIABLE COUNT	<300 UFC/g
YEASTS	<10 UFC g
MOULDS	<10 UFC g

NUTRITIONAL VALUES FOR 100 G	
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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 CONSUPTION 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

 $Regulation~\textit{CE 1829/2003}~\textit{and subsequent amendments;}~\textit{Regulation~\textit{CE 1830/2003}}~\textit{and subsequent amendments}$

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



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