80/20 Crème Fondant

A confectionary product made from boiled sugar syrup that is crystallized to a thick, smooth creamy mass of very small sugar crystals. Contains no preservatives, artificial color, or flavor. Can be used as a base for icings, butter cream, marzipan, and chocolate centers and as a seeding agent for fudges & caramels. This product cannot be used for rolled fondant.

Chemical, Physical, & Sensory Data

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brix, %</td>
<td>88.0 – 89.0</td>
</tr>
<tr>
<td>pH</td>
<td>5.5 – 7.0</td>
</tr>
<tr>
<td>Moisture, %</td>
<td>11.0 – 12.0</td>
</tr>
<tr>
<td>Appearance &amp; Color</td>
<td>Opaque, snow white, thick, smooth semi-solid creme</td>
</tr>
<tr>
<td>Flavor &amp; Odor</td>
<td>Sweet; no off flavors or odors</td>
</tr>
</tbody>
</table>

Microbiological

- Mesophilic Plate Count < 100 cfu/g CMMEF, 4th ed.
- Mold < 10 cfu/g CMMEF, 4th ed.
- Yeast < 10 cfu/g CMMEF, 4th ed.
- Coliforms < 3 cfu/g CMMEF, 4th ed.
- E. Coli Negative CMMEF, 4th ed.
- Salmonella Negative/25g CMMEF, 4th ed.
- Staphylococcus Aureus Negative CMMEF, 4th ed.
- Pseudomonas Aeruginosa Negative CMMEF, 4th ed.

Nutritional Data per 100 grams

- Calories: 354 Kcal
- Total Carbohydrate: 88.5 g
- Total Sugars: 88.5 g

There are no fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance

Shelf-Life, Storage and Handling

Typical shelf-life is 6 months if stored in a cool, dry environment (50° – 70°F, < 50% RH).

Packaging/Shipping: 50 lb. kraft cardboard cartons with blue liner bag – 60 ctns. per slipsheeted 40” x 48” wood pallet; shipped under dry, ambient conditions. 50 lb. pails with or without liner bag available (42 pails per pallet).

Lot Coding: Example: 10358, where 10 = last 2 digits of year, 358 = Julian date

Ingredient Statement: Sugar, Corn Syrup, Water

Certifications: Kosher Pareve (OU); Fairtrade, Non-GMO, & Organic product available upon request

This product contains no allergens and is processed in a facility that does not contain allergens.

A Certificate of Analysis is provided with each shipment that includes quantity of each lot code & verification that each lot meets the above specifications.

Reviewed: 02/23/18

Brant Widrick, General Manager

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