



# Product Specification



## 80/20 Organic 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

Brix, %	88.0 – 89.0
pH	5.5 – 7.0
Moisture, %	11.0 – 12.0
Appearance & Color	Opaque, snow white, thick, smooth semi-solid creme
Flavor & Odor	Sweet; no off flavors or odors

### Microbiological

Mesophilic Plate Count	<100 cfu/g	CMMEF, 4 <sup>th</sup> ed.
Mold	<10 cfu/g	CMMEF, 4 <sup>th</sup> ed.
Yeast	<10 cfu/g	CMMEF, 4 <sup>th</sup> ed.
Coliforms	<3 cfu/g	CMMEF, 4 <sup>th</sup> ed.
E. Coli	Negative	CMMEF, 4 <sup>th</sup> ed.
Salmonella	Negative/25g	CMMEF, 4 <sup>th</sup> ed.
Staphylococcus Aureus	Negative	CMMEF, 4 <sup>th</sup> ed.
Pseudomonas Aeruginosa	Negative	CMMEF, 4 <sup>th</sup> 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 4 months if stored in a cool, dry environment (50° – 70°F, < 50% RH).

**Packaging/Shipping:** 50 lb. kraft cardboard cartons – 60 ctns. per slipsheeted 40” x 48” wood pallet; shipped under dry, ambient conditions.

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

**Ingredient Statement:** Organic Sugar, Organic Glucose Syrup, Water

**Certifications:** Kosher Pareve (OU); USDA NOP Certified Organic (Quality Assurance International)

**Allergens:** 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.



Reviewed: 02/23/18

Brant Widrick, General Manager

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