



Product Specification



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

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
Water Activity (aw)	<0.85

Microbiological

Mesophilic Plate Count	< 100 cfu/g	CMMEF, 4 th ed.
Mold	< 10 cfu/g	CMMEF, 4 th ed.
Yeast	< 10 cfu/g	CMMEF, 4 th ed.
Coliforms	< 3 cfu/g	CMMEF, 4 th ed.
E. Coli	Negative	CMMEF, 4 th ed.
Salmonella	Negative/25g	CMMEF, 4 th ed.
Staphylococcus Aureus	Negative	CMMEF, 4 th ed.
Pseudomonas Aeruginosa	Negative	CMMEF, 4 th 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: 03/15/22

Brant Widrick, General Manager

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