



Fondant and Icing Sugar

Our Fondant and Icing Sugar is our finest milled powdered sugar. It provides excellent smoothness and spreadability. Fondant and Icing Sugar is made by grinding granulated sugar with cornstarch to a very small grain size. The cornstarch is added to prevent caking and increase shelf life.

Applications

Fondants, icing and dusting, and pharmaceuticals.

Packaging

Fondant and Icing Sugar is available in 50 pound bags.

General Requirements

This food grade product is manufactured in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations.

Typical Analysis

Sucrose	NLT 95.5%
Moisture	NMT 0.05%
Color	White
Odor	Free of foreign odors
Starch	3.0% +/- 1%

Product Use and Information

Granulation

U.S. Sieve#	Maximum
325	2% cusum retained

Microbiological Standards

- Product will test negative for pathogenic microorganisms.
- Mesophilic Bacteria--NMT 500 CFUs per 10 grams
- Yeast--NMT 100 CFUs per 10 grams
- Mold—NMT 100 CFUs per 10 grams

Product Codes

50# United Fondant & Icing

810095



800-984-3585

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