

Fondant and Icing Sugar

Our Fondant and Icing Sugar is our finest milled powered 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. Then cornstarch is added to prevent caking and increase shelf life.



Applications

- Fondants
- Icing
- Dusting
- Pharmaceuticals

Available Sizes

Industrial Sizes: 50 pound bags

Retail Sizes: Not available



50 LB

CHARACTERISTICS	
Sucrose	NLT*95.5%
Moisture	NMT** 0.50%
Color	White
Odor	Free of foreign orders
Starch	3.0% +/- 1%

GRANULATION	
U.S. Sieve #	Maximum
325	2.0% cumulative retained

Microbiological standards

- Product shall 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

* NLT - No less than

** NMT - No more than

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.

This product information sheet is correct to the best of our knowledge. However, the information, recommendations and suggestions are made without representation or guarantee as to results because the conditions of use of the product are beyond our control and accordingly are furnished only for your consideration, investigation and verification by your own laboratory prior to use. No statement is to be construed as waiver for any copyright or patent right.

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