



CHOC WET FONDANT

Choc Wet Fondant is a ready to use fondant that requires only warming prior to application. When set, it provides an attractive glossy coating which can be used for various applications like pastries and confectionaries. Can also be used for filling and decorating.

INTENDED USE/ABUSE:

- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

As desired. Warm up to 35°C during processing.

INGREDIENTS

Sugar, Glucose syrup, Water, 2.5% Fat-reduced Cocoa powder, Vegetable fat (palm kernel, palm, sunflower), - in varying proportions, Preservative (E202), Acidity regulator (E330) and Emulsifier (E322).

PACKAGING

Code	Size	Type	Palletisation
42528	12.5 KG	Carton/box	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kj)	1,502.00
Total carbohydrates	83.50
Available carbohydrates	82.60
Carbohydrate - As Sugar	73.50
Carbohydrates as Starch	0.30
Total Fat (g)	2.10
Saturated fat (g)	0.60
Mono-unsaturated fat (g)	1.20
Poly-unsaturated fat (g)	0.20
Protein (g)	0.60
Dietary Fibre	0.90

**STORAGE**

Cool and dry conditions

**SHELF LIFE**

365 days

**TYPE**

Fondant

**ALLERGENS**

Soya Lecithin

**CATEGORY**

Icings & Coverings