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27.05.21	1.1	RESPONSIBILITY: Food Technologist	Approved By:	National Product Development Manager
Product Information – PEARL WET FONDANT				

PRODUCT NAME: PEARL WET FONDANT

Product Code: 42525

Description: The product is a white, homogeneous solid paste and consists of finely crystallised sucrose and glucose syrup with a neutral sweet taste.

Intended Use/Abuse: A ready to use fondant that requires only warming prior to application. The product can be used as icing, as filling or as confectionery.


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.

Ingredients: Sucrose, Glucose Syrup, Water and Emulsifier (E417).

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

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Product Information – PEARL WET FONDANT				

Product Analysis:

Nutritional/Chemical	Physical	Microbiological
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Product Information – PEARL WET FONDANT				


Nutrient (Per 100g)	Unit	Value	Appearance: White, homogeneous solid paste	Micro-organism	Specification
Energy	kJ	1471			
Fat	g	0.1	Yeasts	<10cfu/10g	
• Saturated Fat	g	0.1		Moulds	<10cfu/10g
• Mono-unsaturated Fat	g	0.0			
• Poly-unsaturated Fat	g	0.0			
Carbohydrates	g	86.3			
• Sugars (mono- and disaccharides)	g	79.9			
Fibre	g	0.0			
Proteins	g	0.0			
Salt	mg	<0.01			

Parameter	Min.	Max.
Brix (° at 20°C)	86.0	87.0
Dry matter (%)	85.8	86.8
SO ₂ (mg/kg)	-	10
Fructose (% on DM)	-	1
Glucose (% on DM)	-	3.5
Sucrose/ Maltose (% on DM)	89	93
Higher sugars (% on DM)	5	9

Food Allergens: None

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Product Information – PEARL WET FONDANT				

Country of MNF:	Belgium
GMO Status:	This product is Non-GMO, as described in regulations EC No. 1829/2003 on genetically modified food and feed and EC No. 1830/2003 concerning the traceability and labelling.
Usage Rate:	Heat the Fondant in the microwave until 35–42°C. Spray or brush the Fondant on your bakery products. Add some sugar syrup (65–66°Bx) if the consistency is too high. It is possible to flavour or colour the fondant.
Transportation & Storage:	The product has to be stored dry and preferably at a temperature between 15 and 25°C. Under these conditions and stored in the unopened, original packaging, the product can be kept for 9 months after the production date.
Packaging & Labelling:	12.5kg lined carton. Batch number and Best Before (BB) date.
Kosher Status:	Parev certified by Beth Din of Johannesburg
Halaal status:	Certified by MJC
Legal Status:	Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).

Accept and Rejection: Product will be rejected for the following criteria:

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Product Information – PEARL WET FONDANT				

- Non - conforming to product specification
- Wrong Expiry date
- Defective packaging
- Absence of Certificate of Conformance
- Presence of foreign objects
- Underweight mass



Compiled By:

 Kate Netsianda
 Food Technologist



Approved By:

 Tebogo Ngcobo
 National Product Development Manager

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