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04.04.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – FONDANT ICING				

Product Name: POWDERED FONDANT ICING

Product Code: 42500

Description: A fine white powder that is sweet smelling.

Intended Use/Abuse: **FONDANT ICING** is a powdered fondant that only requires the addition of hot water.

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 and Maltodextrin.

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 staffs 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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RESPONSIBILITY: NPD Technologist**Approved By:**National Product
Development Manager

Product Information – FONDANT ICING


Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance: White powder Aroma/flavour: Sweet smelling Texture/Mouthfeel: Powder	Micro-organism	Specification
Energy	kJ	1626		TMA	<10 000cfu/g
Protein	g	0.0		Yeast	<1 000cfu/g
Total Fat	g	0.0		Mould	<1 000cfu/g
- Saturated Fat	g	0.0		Coliform	<100cfu/g
- Monounsaturated Fat	g	0.0			
- Polyunsaturated Fat	g	0.0			
Carbohydrates	g	99.0			
Total Dietary Fibre	g	0.0			
Total Sugar	g	91.0			
Sodium	mg	1.9			
*Above nutritional information based on calculation and not tested.					

Food Allergens: None**Country of MNF:** South Africa

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Product Information – FONDANT ICING				

Usage Rate: 1 kg **FONDANT ICING** to 110 grams water.

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.

Packaging & Labelling: 15 kg poly lined bag. Batch number, PD and 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 in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).

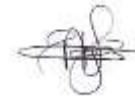
Accept and Rejection: Product will be rejected for the following criteria:

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



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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