



FONDANT WHITE STANDARD

OVERVIEW

A white fondant suitable for dipping and flooding baked goods, after slight heating.

Other fondants in the range:

- [White – soft](#)
- [Chocolate Flavoured](#)
- [Caramel Flavoured](#)
- [Strawberry Flavoured](#)

INGREDIENTS

Sugar syrups (sucrose syrup, glucose syrup)

PACKAGING

Code
425013

Size
14 KG

Type
Pail

Palletisation

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------|----------|
| Energy (kJ) | 1,497.00 |
| Protein (g) | 0.10 |
| Fat- Total g | 0.10 |
| Fat - Saturated g | 0.10 |
| Carbohydrate (g) | 88.00 |
| Carbohydrate-Sugars g | 84.50 |
| Dietary Fibre g | 0.10 |
| Sodium mg | 18.10 |

ADDITIONAL INFORMATION

Products Information:

Heat the fondant in bainmarie to 40?43°C.

If the correct consistency is not achieved at this temperature, add some stock syrup.

To achieve the maximum benefit from working with Bakels FONDANT, certain procedures must be observed, for example:

If FONDANT is heated beyond 43°C and is then allowed to cool prior to application, its performance will be unsatisfactory.

Also, if FONDANT has been excessively overheated, it should be used in small amounts with new FONDANT.

Alternatively, if not coloured or flavoured, it can be used to make stock syrup or bun wash.

Never bring FONDANT to the required consistency with water ? always use "stock syrup".

Water dilutes the sugar in FONDANT and results in loss of gloss.

Warm FONDANT to the correct temperature before bringing it to the required consistency (with stock syrup). Colours or flavours should be added at this stage.

Stock Syrup Recipe:

1.200 kg sugar

1.000 kg water

Bring to boil.

Allow to cool.

Place in a container for future use.

It is not good practice to warm excess amounts of FONDANT since each time it is warmed, there is a resultant loss of gloss. If using previously warmed FONDANT, it is necessary to have at least 70% new FONDANT in the pot.

After use, fondant pots must be scraped down on the inside and wiped on the outside to stop hard lumps of fondant forming on the side. These lumps will contaminate the next batch of warmed fondant.

FONDANT left in pots must be covered with a damp, clean cloth, plastic (cling wrap) or a small amount of water used on top to stop fondant skinning. Never use stock syrup as it will crystallise.

Apart from the traditional use of fondant, Bakels FONDANT can be used to replace part of the icing sugar in buttercream or mockcream. It can also be used to make soft and fudge icings which will have a smoother consistency.

There is more to FONDANT than the above but if you follow the above rules and methods you will obtain a good gloss in most instances.

Bakels FONDANT is available in White, Chocolate, Strawberry and Caramel varieties.



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

273 days



TYPE

Pail



ALLERGENS

Contains: no added allergens



CATEGORY

Fondants, Chocolate, Ganache & Truffles



FINISHED PRODUCT

Fondant