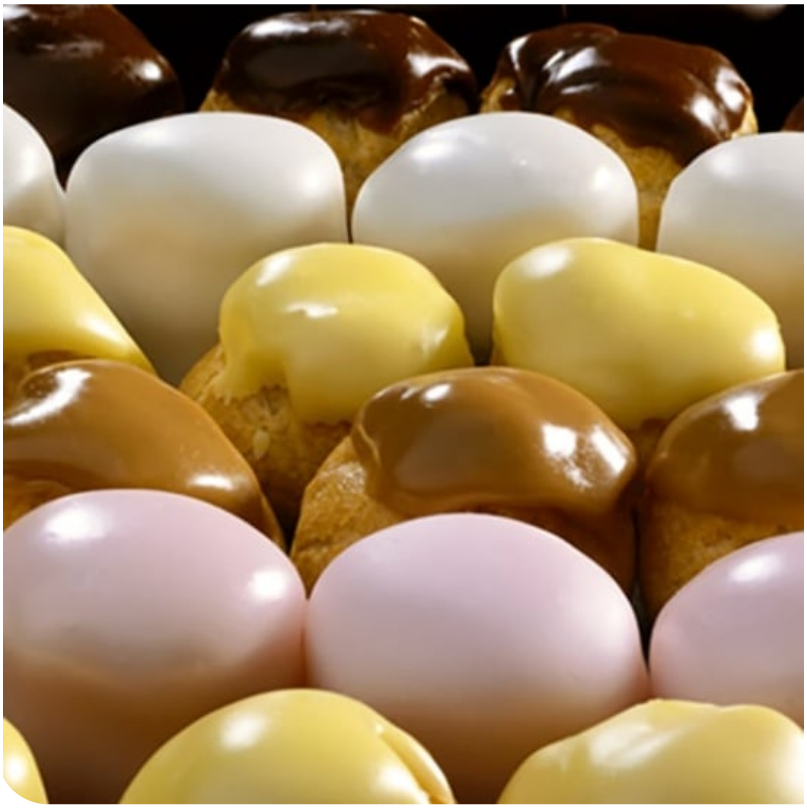
FONDANT SOFT

PASTRY OTHER SUGARS

Fondant sugar made of sucrose and glucose syrup, marked by snow white colour and very plastic texture. Moreover, due to its very soft texture, it doesn't need the addition of water, but just a light heating, to be used. It is the ideal to cover choux, éclair and other sweets, to provide them with a shiny topping that keeps its brightness even at freezing temperatures. FONDANT SOFT perfectly lends itself to the addition of water-soluble colorants.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01030378

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.

irca GROUP Extraordinary made simple.

No allergens declared for this product.

INFO

Description
white fondant sugar ready to use for confectionery, no water addition is required.

Denomination
fondant sugar.

Directions for use
heat in bain-marie or microwave the necessary quantity of FONDANT SOFT at 40-45°C. Mix checking that the temperature does not exceed 55°C and use immediately.
If needed incorporate the flavourings and colouring agents.
Glaze the choux and pastries with the hot preparation.
To obtain a better and lasting brightness it is advisable to cover with a light layer of MIRAGEL, COVERGEL or RIFLEX the surfaces which have to be glazed.

DETTAGLI PRODOTTO

Codice prodotto 01030380

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Description
white fondant sugar ready to use for confectionery, no water addition is required.

Denomination
fondant sugar.

Directions for use
heat in bain-marie or microwave the necessary quantity of FONDANT SOFT at 40-45°C. Mix checking that the temperature does not exceed 55°C and use immediately.
If needed incorporate the flavourings and colouring agents.
Glaze the choux and pastries with the hot preparation.
To obtain a better and lasting brightness it is advisable to cover with a light layer of MIRAGEL, COVERGEL or RIFLEX the surfaces which have to be glazed.