



# Dry Fondant

Dry Fondant  
Dry Red Fondant



## Key characteristics

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- Extra finely ground sugar crystals with addition of dried glucose syrup. Used for production of traditional fondant icing by simply adding water.
- Very small particle size, approx. 10  $\mu\text{m}$ , which gives a smooth mouth-feel.



## Areas of application

- Used as icing on bakery products, such as mazarin, doughnuts and cakes.
- Used as filling in bakery products, e.g. biscuits and in confectionery, e.g. chocolates.
- Can be used in combination with flavouring and colouring agents, such as cocoa, liquorice, berry or fruit powder.
- Fondant mixed with vegetable fat and lecithin gives a fat icing which keeps longer in the package, at room temperature and frozen.

## Product advantages in application

- The small particle size gives the sugar icing a beautiful gloss.
- Dry Fondant gives bakery products a whiter colour than icing made of Icing Sugar.
- Dry Red Fondant gives bakery products a beautiful colour.
- Quickly gives bakery products a dry, smooth surface.
- Icing made of Fondant is softer under the surface compared with icing made of Icing Sugar.

## Product development

Nordic Sugar continuously strives to improve the quality and application of products. Many customers contact us already at an early stage for assistance in the development and adaptation of sugar products. We also make customized products such as blends of sugar with other sweeteners and food ingredients.

## Product advantages in production

- Only water needs to be added.
- Production of the icing is quick as boiling, cooling and beating steps are not necessary, as for wet fondant.
- Fondant gives an icing with uniform quality.
- The products are easy to use.

## Storage recommendation

- Store at a constant temperature, not below 10°C, and 40-65 % relative humidity to avoid caking.
- Do not stack pallets.
- Do not store together with strongly smelling products.

Product facts	Sugar, %	Moisture, %	Mean grain size, µm	Density, kg/l	Gluten	Declaration
Dry Fondant	92	0.7	max 15	0.33	no	sugar, glucose syrup
Dry Red Fondant	92	0.7	max 15	0.33	no	sugar, glucose syrup, food colouring (Carmine/E120)

The values in the table are indicative. Read more about decoration of products in the product information sheet on Decoration Sugar and Icing Sugar.