

- 1. Product description:** Arctos Fondant 10 works great as a base for chocolate and praline fillings. It is also ideal for producing figurines and other decorative elements.
- 2. Ingredients:** Sugar, Glucose Syrup, Water
- 3. Organoleptic properties:**

Colour :	White
Taste :	Sweet
Smell :	Slightly sweet
Structure :	Fine-crystalline, hard mass, plastic in temp. > 30

4. Microbiological properties:

	Result	Method
TBC	≤ 10 ² jtk/ g	PN-EN ISO 4833-1:2013-12
Yeast and Moulds	< 10 jtk/g	PN-ISO 21527-1:2009
Salmonella	Negative in 25 g	PN-ISO 6579-2003
Enterobacteriaceae	< 10 jtk/g	PN-ISO 21528-2:2005

5. Physical and chemical properties:

	Result	Method
Dry substance	90,0 - 91,0 %	moisture analyzer
pH	4,5 - 6,5	pHmeter
SO₂	< 10 mg/kg	declaration

6. Nutrition values:

Energy :	362	kcal
	1539	kJ
Fat :	0,0	g
of which saturates :	0,0	g
Carbohydrate :	90,5	g
of which sugars :	86,0	g
Protein :	0,0	g
Salt :	0,00	g

- 7. Shelf life :** 12 months from the production date.
- 8. Consumer use :** Product used as a base for chocolate and praline fillings and decorative elements.
- 9. Preparation :** Professional product used according to the customers recipe. Do not overheat above 50°C, do not add > 10% water. Can be mixed with colourants, aromas, fruit concentrates and alcohol.
- 10. Storage:** Store at up to 25 °C and up to 75 % humidity
- 11. Transport conditions :** Product shall be transported with clean, well maintained, free from foreign bodies and smells means of transport
- 12. Packaging :** Carton box with sealed PE inliner.

Packaging :	Carton box 15 kg net weight, EAN code: 5905666692864
Bulk packaging :	Palette 900 kg net weight

- 13. Allergen:** Product does not contain allergens.
- 14. GMO:** According to manufacturers declarations, the raw materials used for production Arctos Fondant 10 are not genetically modified.
- 15. Manufacturer : Arctos Creme Sp. z o.o.** Zakład produkcyjny: ul. Składowa 1, Koninko, 62-023 Gądki k/Poznania, Tel.: +48 61 666 07 61, Fax: +48 61 666 06 84, Email: info@arctoscreme.com