



- 1. Product description:** Arctos Ultra White Fondant is perfectly fit for freezing and refreezing. Designed particularly for the production of non-translucent, white glazing used in fresh confectionery.
- 2. Ingredients:** Sugar, Glucose Syrup, Water, Emulsifier: E471, acidity regulators: E330, E331
- 3. Organoleptic properties:**

<b>Colour :</b>	Snow-white
<b>Taste :</b>	Sweet and delicate lemon taste
<b>Smell :</b>	Slightly sweet
<b>Structure :</b>	Fine-crystalline, viscous mass, semi-liquid > 30

**4. Microbiological properties:**

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

**5. Physical and chemical properties:**

	<b>Result</b>	<b>Method</b>
<b>Dry substance</b>	87,5 - 88,5 %	moisture analyzer
<b>pH</b>	4,5 - 6,5	pHmeter
<b>SO<sub>2</sub></b>	< 10 mg/kg	declaration

**6. Nutrition values:**

<b>Energy :</b>	350	kcal
	1488	kJ
<b>Fat :</b>	0,0	g
<b>of which saturates :</b>	0,0	g
<b>Carbohydrate :</b>	87,7	g
<b>of which sugars :</b>	75,7	g
<b>Protein :</b>	0,0	g
<b>Salt :</b>	0,00	g

- 7. Shelf life :** 12 months from the production date.
- 8. Consumer use :** Product used for producing of non-translucent white glazing used in fresh confectionery.
- 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 :** PP bucket.

<b>Packaging :</b>	Bucket 14 kg net weight, EAN code: 5905669286107
<b>Bulk packaging :</b>	Palette 616 kg net weight

- 13. Allergen:** Product does not contain allergens.
- 14. GMO:** According to manufacturers declarations, the raw materials used for production Arctos Ultra White Fondant 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