

- Product description:** Arctos Fondant Regina is specially designed for the production of shiny glazing, creamy fillings and decorating delicate confectionery.
- Ingredients:** Sugar, Water, Glucose Syrup, E471, acidity regulators: E330, E331
- Organoleptic properties:**

Colour :	White
Taste :	Sweet and delicate lemon taste
Smell :	Slightly sweet
Structure :	Fine-crystalline, viscous mass, semi-liquid > 30

- 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 6579-1:2017-04
Enterobacteriaceae	< 10 jtk/g	PN-ISO 21528-2:2017-08

- Physical and chemical properties:**

	Result	Method
Dry substance	87,5 - 88,5%	moisture analyzer
pH	4,5 - 6,5	pHmeter
SO₂	< 10 mg/kg	declaration

- Nutrition values:**

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

- Shelf life :** 6 months from the production date.
- Consumer use :** Product used for non-translucent white glazing used in fresh confectionery
- 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.
- Storage:** Store at up to 25 °C and up to 75 % humidity
- Transport conditions :** Product shall be transported with clean, well maintained, free from foreign bodies and smells means of transport
- Packaging :** PP bucket.

Packaging :	Bucket 14 kg net weight, EAN code: 5905669286107
Bulk packaging :	Palette 616 kg net weight

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