



## FONDANT 14

Fondant sugar made of sucrose and glucose syrup, marked by snow white colour and very plastic texture. 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 perfectly lends itself to the addition of water-soluble colourings.

### PRODUCT DETAILS

COD 01030377

CLAIMS

### ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



### DIRECTIONS FOR USE

heat in bain-marie or microwave the necessary quantity with a small addition of water (5% max). Mix checking that the temperature does not exceed 55°C and use immediately. 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.

### TECHNICAL DENOMINATION

fondant sugar