

# Technical Data Sheet



## Puratos Fondant 80-20

<b>Item:</b> 0100653001TD31	<b>Material:</b> 4107551
<b>Data Sheet Revision:</b> 5	<b>Validation Date:</b> 1/24/2017

### Product Description

A pure white, semisolid crème fondant with very smooth texture for use as a base for icings and buttercreams. Contains no preservatives, artificial color or flavor.

### Usage Information

Warm to 100°F-110°F and use as icing for sweet goods. Add optional ingredients as desired (colors, flavors or flavor concentrates).

### Ingredient List

Sugar, water, corn syrup.

### Kosher Status

Kosher Parve

### Physical and Chemical Parameters:

Method	Description	Min	Max	Units
pH Meter	pH	5.5	6.5	

### Organoleptic Characteristics:

Method	Parameter	Description
Visual	Color	Bright White, Smooth Semi-Solid Crème
Organoleptic	Flavor	Sweet, No Off Tastes

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### Nutritional Information (Average per 100 g)

Energy in kcal/100g	340.00	kcal/100g
Total fat	0.00	g/100g
-Of which saturated fats	0.00	g/100g
-Of which trans fatty acids	0.00	g/100g
Carbohydrates	85.00	g/100g
-Of which sugars	80.20	g/100g
-Of which polyols	0.00	g/100g
Fibers	0.02	g/100g
Proteins	0.00	g/100g
Moisture	14.99	g/100g
Sodium	0.60	mg/100g
Ash	0.01	g/100g

Note: The nutrient information provided by Puratos Corp. is based upon the USDA database and other sources, including suppliers' data sheets. All these are reliable sources; consequently the correlation between the calculated values and the lab analyses is normally excellent. However, there is no guarantee that the nutrient values provided by Puratos Corp. will match the analytical results. These values should be confirmed by actual analysis, whenever required by existing regulations.

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### Allergen Information

Allergen	Present in Product	Present in Product made on same line	Present in the Plant
<u>"Major" Allergens According to the FDA</u>			
Wheat and products thereof	-	-	+
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	-	+
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soy or Soy Derivative (excluding soy oil)	-	+	+
Milk and products thereof	-	-	+
Tree Nuts and products thereof	-	-	+
<u>Other Allergens of Concern</u>			
Sulfites and products thereof (>10 ppm)	-	+	+
Sesame seeds and products thereof	-	-	+
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

### Microbiology (Indicative values)

Description	Max	Units
Total Plate Count	5,000	cfu/g
Coliform	10	cfu/g
E. coli	<10	cfu/g
Salmonella	Negative per 25	cfu/g
Yeast	100	cfu/g
Mold	100	cfu/g

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### Storage Conditions

Store sealed container between 50°F-75°F.

### Shelf Life

Shelf Life is 9 months from the date of manufacture provided the product is stored as stated above in the original, unopened packaging.

### Packaging Information

Material Number	Packaging Type	Packaging Net Weight	Pallet Net Weight
4107551	4 ½ Gal Plastic Pail	50 lbs.	2250 lbs.

### Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins
- Heavy metals
- Pesticide residues
- Microbiology

On its manufactured products, Puratos Corporation monitors the above mentioned contaminants by using a sampling plan based upon risk analysis.

### Bioterrorism Facility Registration

All Puratos Corporation manufacturing and distribution facilities are registered in compliance with Food Security Bioterrorism Act of 2002. All registration numbers are on file with the FDA.

### Food Safety Statement

All Puratos Manufacturing facilities in the United States have implemented and operate under the guidelines of a food safety HACCP program. HACCP training is conducted annually at each location for all employees. Good Manufacturing Practices (GMPs) are part of the prerequisite programs and are strictly adhered to at each facility. Additionally, we have Sanitation Standard Operating Procedures at our facilities, and our facilities are inspected by the FDA and we have maintained a satisfactory rating.

The information given on this document is based on our current knowledge and experience. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all local applicable laws and regulations.