Product Specification
Thursday, 8 October 2026

Icings and Fillings - Icings

10/15-D

Product Name:	**FONDANT POWDER**
Product Code:	**4252**
Description:	Finely ground powdered confectionery product.
Function:	For the preparation of a smooth high gloss fondant icing. Can be flavoured and coloured as required.
Usage:	Place 125g (5oz) cold water and 1kg (2lb 8oz) FONDANT POWDER in machine bowl and blend together approx 2 minutes on low speed. Heat to 38-40ºC (100-105ºF) before use. Adjust consistency if required. Flavour and colour as desired.
Ingredient Listing:	Sugar, Maltodextrin, Maize Starch.
Packaging:	4252-40 Plastic bag 10 kg.
Shelf Life & Storage:	Cool, dry and dark conditions up to 12 months

Nutrition Information (per 100g):

Energy - kcal	384
Energy - kj	1605
Protein g	0
Fat - Total g	0.01
Fat - Saturated g	0
Carbohydrate - Total g	99.45
Carbohydrate - Sugar g	91.7
Dietary Fibre g	0
Sodium mg	8.18

GMO Status:

Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

General: This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.
Product manufactured on plant that handles wheat, soy, milk, egg, and tree nut products.