

For inquiries, samples or to place an order, please contact your Domino Specialty Ingredients sales representative. Please visit our web sites at dominospecialtyingredients.com and floridacrystals.com for detailed information on our full spectrum of organic, natural and specialty ingredient products.

Amerfond® Fondant Sugar

Product Description

Amerfond® Fondant Sugar micron-sized crystals of pure cane sugar crystallized with invert sugar to produce white, free-flowing porous particles resistant to caking. Amerfond® provides rapid wet-out in cold water with excellent extrusion qualities and generates an ultra-smooth creamy textured fondant for candy products with superior whiteness and taste. The convenient no-cook method is a medium for dispersing fats, oils, colors, flavors and emulsifiers; resulting in no separation, grit, or clumping texture in your finished product.

Ingredient Statement: Sucrose and Invert Sugar

Chemical and Physical Characteristics

| | | | |
|-------------------------|-------------|----------------------|-----------------|
| Color | (ICUMSA) | 55 | (Max) |
| Sediment | (DSC) | #8 Fine | (Max) |
| Sucrose % | (Dry Basis) | 94.5 - 95.5 | |
| Invert % | (Dry Basis) | 4.5 - 5.5 | |
| Moisture % | | 0.7 | (Max) |
| Particle Size | | < 1% on USS 40 | |
| | | 10% on USS 50 | (Max) |
| | | 35% (CUM) on USS 100 | (Min) |
| | | 40% thru USS 200 | (Max) |
| Individual Crystal Size | (starting) | Below 40 Microns | (Typical Value) |
| Bulk Density | (lbs/cu ft) | 38 lbs./cu ft. | (Approx.) |

Microbiological Characteristics

| | | | |
|----------------------|--------------|--------------------|-------|
| Standard Plate Count | | 50 cfu/g | (Max) |
| Yeasts | (wort argar) | 2 cfu/g | (Max) |
| Molds | (wort argar) | 2 cfu/g | (Max) |
| Coliforms | | 2 cfu/g | (Max) |
| E. coli | | Absent in 10 grams | |
| Salmonella | | Absent in 25 grams | |

| | |
|--------------------|----------------------------------|
| Kosher | Parve |
| Pesticide Residues | Statement Available Upon Request |

Packaging

Product is packaged in 50 pound/22.67 kg net weight multi-wall polyethylene lined bags.

Shelf Life

Shelf life is typically 6 months when properly sealed if kept between (50 - 80°F) and dry (less than 70% relative humidity).

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Amerfond® Fondant Sugar - Nutritional Analysis

Nutrients per 100 GM As Is Basis (Dry Basis) (Typical)

| | |
|---------------------------------|--------------|
| Calories | 398.0 (kcal) |
| Total Fat | 0.0 Grams |
| Saturated Fat | 0.0 Grams |
| Trans Fat | 0.0 Grams |
| Cholesterol | 0.0 mg |
| Sodium | 0.4 mg |
| Carbohydrate | 99.5 Grams |
| Dietary Fiber | 0.00 Grams |
| Total Sugar | 99.5 Grams |
| Added Sugar | 99.5 Grams |
| Protein | 0.0 Grams |
| Minerals & Vitamins: | |
| Calcium | 0.0 mg |
| Iron | 0.0 mg |
| Potassium | 0.0 mg |
| Vitamin D | 0.0 IU |

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