



# Fondant Powder

by couplet



**Name:** Fondant powder

**Description:** White powder, very fine and very stable

**Composition:** Sugar and glucose syrup (origin: GMO free wheat)

**Customs code:** 17049051

# Range

**Fondant powder 11:** contains 11 % glucose syrup

**Fondant powder 17:** contains 17 % glucose syrup

# Applications

## • Icings

Icing process	Basic recipe for icings
Spray- gun machine	855 g fondant powder + 145 g water - Heated at 45°C
Curtain and dipping machine	862 g fondant powder + 138 g water - Heated at 45°C
Deposit machine	885 g fondant powder + 115 g water - Heated at 45°C

## • Other applications

Filling of pralines or chocolate sweets, sugar paste, butter creams, cherry cream centres and cerisettes, truffles, fudges, bee feed paste.

# Features & Benefits

- **Great fineness** of the sugar microcrystals (average 11µm)
- Good **stability and consistency** of the product, even after a long storage
- The assurance of a **fine and smooth texture** and a nice gloss of the end product
- **Easy to use**, to **incorporate and to rehydrate** at any stage of your preparations
- Great flexibility of use and **water activity control**
- Easy to store, to transport, to handle and to dose
- **High quality** raw materials

# Packaging

- Paper bag **25 kg** ..... on 750 kg net pallet
- Paper bag **10 kg** ..... on 770 kg net pallet
- **Big bags** ..... on 770 kg net pallet



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