

PRODUCT SPECIFICATIONS

Fondant and Icing Sugar

Our Fondant and Icing Sugar is our finest milled powdered sugar. It provides excellent smoothness and spreadability. Fondant and Icing Sugar is made by grinding granulated sugar with cornstarch to a very small grain size. Then cornstarch is added to prevent caking and increase shelf life.



Applications

- Fondants
- Icing
- Dusting
- Pharmaceuticals

Industrial Sizes: 50 pound bags

Retail Sizes: Not available



50 LB

CHARACTERISTICS	
Sucrose	NLT* 95.5%
Moisture	NMT** 0.50%
Color	White
Odor	Free of foreign odors
Starch	3.0% +/- 1%

GRANULATION	
U.S. Sieve #	Limit
325 CUM	2%

* NLT - No Less Than

** NMT - No More Than

General Requirements

This food grade product is manufactured in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations



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