

Specialty Baking Ingredients

Fond Universal Neutral 5kg

Product ID:

FOND100

Product Name:

Fond Universal 5kg

Country of Origin:

Germany

Description:

Instant powder mix used as stabiliser for fresh cream, with neutral flavour and odour. The product is freeze and thaw stable.

Intended Use:

Instant powder mix used as stabiliser for fresh cream, with neutral flavour and

Ingredient Listing:

Sugar (Beet), Dried Glucose Syrup (Maize, Wheat), Gelatine (Pork), Egg Yolk Powder

Pack Size: 2x2.5kg

Net Weight: 5

Per Pallet: 48

Product specifications subject to change without notice.

**Nutritional Information: Amount per 100g**

Energy Kj	1,665
Protein	10.8g
Total Fat	2.2g
Saturated Fat	0.7g
Total Carbohydrate	83.2g
Sugar	46.3g
Dietary Fibre	
Sodium	115 mg



QUALITY INGREDIENTS TO THE FOOD INDUSTRY