



Optimise  
viscosity, texture  
and ingredients  
with **the finest  
fondant icings**  
available

## Fondant Icings

A range of finely milled, dry,  
powdered fondant icings with a  
tightly controlled particle size





# Fondant Icings

## Finer Powder for Finer Products

Celebration fondant icings and Silk Sugar are premium dry, powdered functional sugars.

- Celebration – a sugar with an average particle size of 11 microns is a **superfine** fondant icing
- Silk Sugar – is an **ultrafine** icing with an average particle size of only 8 microns and a very tightly controlled size distribution

## Applications

- Ultra-smooth fondant icing
- Fudge-style toppings
- Luxury buttercream fillings and crèmes
- Glazes
- Freeze-thaw stable and wrappable icing
- Enrobing and depositing for bakery and confectionery applications
- Minimal heat applications (i.e. for use with heat-sensitive ingredients and non-cook chews)
- Soft and liquid centres in moulded chocolates
- Seeding and crystallisation of super-indulgent fudge



## Product advantages

- Gives finished products a smooth 'mouth-feel'
- Smoother, whiter fondants
- Natural, clean label
- Simple to mix for use – just add water, fruit juice or spirits
- Heat-sensitive ingredients may be added without loss of activity or flavour
- Available with a range of free-flow agents for a variety of uses



**Celebration Fondant:**  
Improved consistency  
and quality of  
finished product

## Process Advantages

- Precise control of viscosity for enrobing, moulding and depositing processes
- Energy efficient: fondant can be created at significantly lower temperatures
- No tempering required
- Just mix with water, fruit juice or spirits and use
- Easy mixing enables uniform dispersal of flavour and colour
- Dry powder neither hardens in winter nor goes soft in summer
- Results that can be reproduced time and time again



**Silk Sugar:** for the finest luxury chocolates

Product (Product Code)	Benefits
<b>Celebration CP</b> 55431 – 20kg 55443 – 800kg	<ul style="list-style-type: none"> <li>• A multi-purpose fondant powder, suitable for all processing conditions</li> </ul>
<b>Celebration DF</b> 55471 – 20kg 55433 – 800kg	<ul style="list-style-type: none"> <li>• Enables higher gloss products due to lower manufacturing temperatures</li> </ul>
<b>Celebration FT (FreezeThaw)</b> 55445 – 20kg	<ul style="list-style-type: none"> <li>• Iced products can be frozen and re-thawed</li> <li>• Icing remains glossy and adheres properly to the product</li> </ul>
<b>Celebration TW (TopWrap)</b> 55503 – 20kg	<ul style="list-style-type: none"> <li>• Provides durable, close wrappable iced toppings</li> <li>• Four day shelf-life</li> </ul>
<b>Celebration WS</b> 55568 – 20kg	<ul style="list-style-type: none"> <li>• Includes wheat starch, a natural free-flow agent</li> <li>• Requires minimal heating</li> </ul>
<b>Celebration CF</b> 55566 – 20kg	<ul style="list-style-type: none"> <li>• Includes cornflour, a natural free-flow agent</li> <li>• Suitable for premium, indulgent bakery glazes</li> <li>• Requires minimal heating</li> </ul>
<b>Silk Sugar</b> 55711 – 20kg	<ul style="list-style-type: none"> <li>• Ultrafine control over particle size</li> <li>• Constant viscosity throughout shelf life minimises graining, textural changes and separation</li> <li>• Minimal variability in formulation</li> <li>• Smoothest finished product</li> <li>• Production flexibility</li> <li>• Great opportunity for new product development</li> </ul>

**If you require more information,** e.g. a product specification sheet, a sample or advice, please contact us to discuss your needs.



# Fondant Icings



## All fondant icings:

- Are **non-GM** and suitable for **vegan, vegetarian** and **Kosher** diets
- Have a **six month shelf-life**
- **Can be used at low temperatures** to permit the use of heat-sensitive ingredients
- Are suitable for **automated production**



## Technical information

	Celebration CP	Celebration DF	Celebration TW	Celebration FT	Celebration WS	Celebration CF	Silk Sugar
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### Bakery uses:

Buttercream	✓	✓	✓	✓	✓	✓	✓
Enrobing, flooding, drizzle icing	✓	✓	✓	✓	✓	✓	
Bright surface gloss		✓					✓
Dipping icing	✓	✓	✓	✓	✓	✓	✓
Fudge icing	✓	✓		✓	✓	✓	✓

### Confectionery uses:

Fondant crème	✓						✓
Fudge	✓	✓			✓	✓	
Non-cook chews							✓

Cold/Hot water make up	Both	Both	Both	Both	Cold*	Cold*	Both
Free-flow agent	Calcium phosphate		Calcium phosphate		Wheat starch	Cornflour	
Additional Ingredients		glucose	gum acacia	sorbitol			
Clean label		✓			✓	✓	✓

\*General usage is mainly cold, however please contact us to discuss specialist applications