

# confectioners fondant



Lawrence Foods, Inc.  
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[www.lawrencefoods.com](http://www.lawrencefoods.com)

# confectioners fondant



## CLASSIC PROFILES

- Smoothest sugar base in the industry.
- Radiates a milky white appearance.
- Delivers an exquisite creaminess with a super clean flavor and silky texture.
- Blend of sucrose and corn syrup concentrated into a supersaturated solution.
- Non-GMO fondant is available by special request.

## PERFORMANCE ATTRIBUTES

- Fondant is used as a base to improve flavor, texture and stability.
- Ability to hold moisture much longer than raw sugar mixed with water. Thereby, the freshness of the icings is prolonged, which, in turn, prolongs the freshness of baked goods.

*complements*

CONFECTIONERS FONDANT IS OFTEN USED FOR THESE APPLICATIONS:

- BUTTERCRÈME ICINGS
- FUDGE ICINGS
- CANDY
- CONFECTIONERY PRODUCTS

## PRODUCT INFORMATION

Item #	GTIN	Description	NET	Pack	Kosher
150144	00089763501443	Fondant 80/20 Soft	50	50# Pail	K-P
150160	00089763501603	Fondant 80/20	50	50# Carton	K-P
150184	00089763501849	Fondant 90/10	50	50# Carton	K-P
150194	00089763501948	Baker's™ Crème Fondant	50	50# Carton	K-P

CALL TODAY FOR A SAMPLE AND MORE PRODUCT INFORMATION (847) 437-2400 [WWW.LAWRENCEFOODS.COM](http://WWW.LAWRENCEFOODS.COM)

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