



Domino Foods, Inc.  
Specialty Ingredients

# smooth and creamy Fondants and Icing Sugars

## Benefits at a Glance

High quality, easy to use, free-flowing and enhanced value are what our dry fondants and icing sugars deliver to a variety of baked goods and confectionaries. Top characteristics include: ultra-fine particle size, consistently provides a smooth, creamy appearance to finished products, and offers a velvety texture with no grit. Product categories consist of: Candy Fondants, Bakery Fondants™, Icing Sugars and the Colored Crystals Sugars as an accent or topping.



OUR FAMILY OF BRANDS

# smooth and creamy Fondants and Icing Sugars

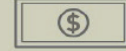
Our clean label fondants and icing sugars are premium products, and white in color. The ingredients consist of sucrose and/or invert sugar.

Positive characteristics include maintaining moisture, which helps extend shelf life, and the ease of one-step cold mixing.

The small particle size absorbs water rapidly and is free-flowing. A non-cracking velvet sheen creates an ideal finish for a variety of confectionery applications.



- Creates an elegant shine or contemporary matte surface
- Has a bright white appearance



- Lower shipping and transportation costs

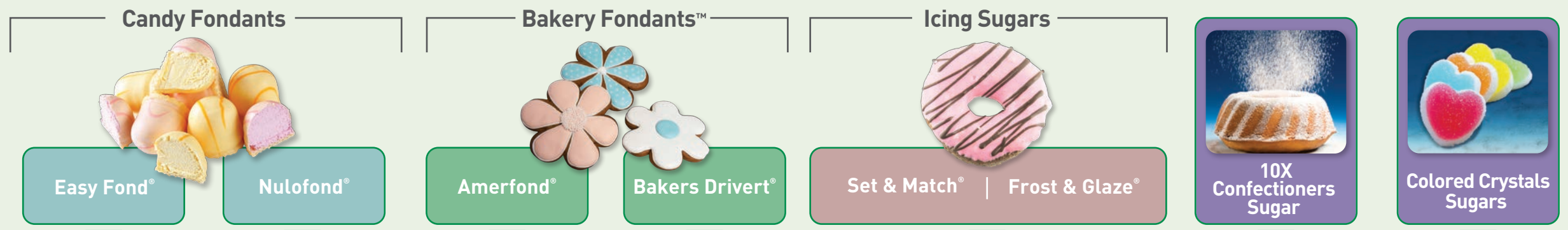


- Typically sweeter than wet fondants
- Provides softness to application



- Easy to mix
- Quick dissolving
- Quick setting

## Key Characteristics:



Absorbs Water Rapidly	X	X	X	X	X	Some Dissolve Time	The perfect accent topping for a variety of bakery, confections, and novelty frozen desserts. Offering a full spectrum of rainbow colors including custom options.  Course and fine sanding crystals available.
Quick Set / Quick Drying Time	-	X	-	-	X	X	
Finish	Semi-Gloss	Matte	High-Gloss	High-Gloss	Semi-Gloss	Matte	
Translucent or Opaque	Translucent	Opaque	Opaque	Trans 75%-Opaque 90%	Opaque	Trans 85% - Opaque 90%	
Non-cracking Surface	X	X	X	X	X	X	
Coverage or Cream Centers	Medium Cream Filling	Heavy Cream Filling	Heavy	Thin	Medium	Thin to Medium	
Retains Moisture	X	-	X	X	-	-	
Delivers Batch Constancy with Liquids, Flavorings, Fruit Concentrates and Alcohols	X	X	X	X	X	X	
Additional Observations	Ideal for glazes on pastries, donuts, and baked goods.	Extremely fast set-up and easy to mix.	Good for drop string and ornate cake decoration, drizzling over pastries, cupcakes and donuts.	Best for glazes on pastries, cookies, and donuts.	Medium coverage for bakery icings, good for buttercream, chocolate mousse and more. Ideal for quick set-up and convenient to use.	Fine, smooth texture best for thin frostings, icings, glazes, and fudge or for dusting.	
Icing Recommended Usage	80%-85% Fondant	80%-85% Fondant	85%-90% Fondant	85%-95% Fondant	85%-90% Fondant	85%-90% Fondant	



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## Essential Ingredients for Good Food

For inquiries, samples, detailed information or to place an order, please contact your Domino Specialty Ingredients representative or visit our web site at [DominoSpecialtyIngredients.com](http://DominoSpecialtyIngredients.com)

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