

## Holger Food Product Catalog for Confectionery

### FONDANT F20



Fondant F20 is a specialized product for the production of chocolate and praline fillings. By varying the proportion of ingredients and production technology, the resulting pulp has the appropriate texture to use for filling the fill with most of the known technology. The product is also used in confectionery as an alternative to water pomace.

Processing of the product for industrial purposes (filling production) depends on the technology and recipes of the manufacturer. To use the product as a glaze it must first be heated to 45-50°C and then to a maximum of 7% water. Depending on the amount of added water, the product will be thick, white, or delicate, transparent.

Dry substance: 89.5% - 91.0%

Packing: carton 15kg / pallet 900kg

Shelf life: 12 months.

### FONDANT F25



Fondant F20 is a specialized product for the production of chocolate and praline fillings. By varying the proportion of ingredients and production technology, the resulting pulp has the appropriate texture to use for filling the fill with most of the known technology. The product is also used in confectionery as an alternative to water pomace.

Processing of the product for industrial purposes (filling production) depends on the technology and recipes of the manufacturer. To use the product as a glaze it must first be heated to 45-50°C and then to a maximum of 7% water. Depending on the amount of added water, the product will be thick, white, or delicate, transparent.

Dry substance: 88.5% - 89.5%

Packing: carton 15kg / pallet 900kg

Shelf life: 12 months.

## FONDANT F30



Fondant F20 is a specialized product for the production of chocolate and praline fillings. By varying the proportion of ingredients and production technology, the resulting pulp has the appropriate texture to use for filling the fill with most of the known technology. The product is also used in confectionery as an alternative to water pomace.

Processing of the product for industrial purposes (filling production) depends on the technology and recipes of the manufacturer. To use the product as a glaze it must first be heated to 45-50°C and then to a maximum of 7% water. Depending on the amount of added water, the product will be thick, white, or delicate, transparent.

Dry substance: 88.5% - 89.5%

Packing: carton 15kg / pallet 900kg

Shelf life: 12 months.

## Fondant Spray



Product designed to meet the latest confectionery trend - **frozen products**. Thanks to properly selected ingredients, melt after glazing can be stored at negative temperatures. By skipping the step of adding water during its preparation, it can be used in spray and spray devices. Suitable for coloring and flavoring.

Fondant Spray is a product that is removable from the package suitable for direct glazing of products. By heating it before use, we can regulate its behavior on the final product. Applying the mixture straight from the package to the confectionery will leave a dense white glaze on it, but after heating to a maximum of 40°C we will obtain a thin, translucent layer.

Dry substance: 84.0% - 85.0%

Packing: 14kg pail / 616kg pallet

Shelf life: 6 months.

# Fondant Soft



Traditional water-based fondant with addition of crystalline glucose for glazing large confectionery products such as cheesecakes, apple pie or poppy seeds. The added substance is more ductile and elastic and white. As traditional pomade is suitable for flavoring and dyeing.

Fondant Soft is not a ready-to-use product. Before putting on the product, it should be heated in a water bath to about 40°C, mix very well and could add up to 5% water. By adjusting the amount of water added during the preparation of the pomade, we can obtain the pomade of the corresponding structure on the finished product.

Dry substance: 87.0% - 88.5%

Packing: 15kg pail / 660kg pallet

Shelf life: 12 months.

# Fondant ready to use



Thanks to properly selected additives, it allows to keep water in the structure, thus omitting the preparation stage associated with the addition of water. Suitable for glazing all kinds of confectionery, using traditional methods (dipping, brushing) as well as using mechanical devices (machines for coating or spraying). Pomade is suitable for coloring and flavoring.

Pomade Ready for Use is a product that is removed from the package suitable for direct glazing of products. By heating it before use, we can regulate its behavior on the final product. Applying the paste straight from the package to the confectionery will leave a dense white glaze on it, but after heating to a maximum of 40°C we will obtain a thin, translucent layer.

Dry substance: 83.5% - 84.5%

Packing: 15kg pail / 660kg pallet

Shelf life: 12 months.

## Milk Fondant



Milk cream is a specialized product intended for the production of chocolate and praline fillings. With the addition of full milk it has a velvety texture. Ideal for use as a filling base for caramel, cappuccino or toffee flavors.

Processing of the product for industrial purposes (filling production) depends on the technology and recipes of the manufacturer.

Dry substance: 90.0% - 91.5%

Packing: carton 15kg / pallet 900kg

Shelf life: 6 months.

## Fondant Toffee



Fondant Toffee is a specialized product intended for the production of chocolate and praline fillings. With the addition of full milk it has a velvety texture. Ideal for use as a filling base for flavors of toffee, caramel, cappuccino.

Processing of the product for industrial purposes (filling production) depends on the technology and recipes of the manufacturer.

Dry substance: 90.0% - 91.5%

Packing: carton 15kg / pallet 900kg

Shelf life: 6 months.

## Fondant FF



FONDANT FF is a white sugar and glucose mixture used as a covering for confectionery and all types of fillings. Bland sweet flavour free from taints or odours.

Dry substance: 89.5% - 91.0%

Packing: carton 15kg / pallet 900kg

Shelf life: 12 months.

## Roll out icing (sugar paste)



Roll out icing is a specialized product designed for decoration of confectionery products. It is a smooth, supple white sugar paste suitable for covering wedding cakes and occasional items.

Dry substance: 89.9% - 92.0%

Packing: carton 2 x 2.5 kg / pallet 700kg

Shelf life: 12 months

## Powdered icing sugar

The Powdered icing sugar is freeze-thaw stable and moisture resistant.

This first quality ingredient is composed of powder sugar coated with vegetable fat.

Applications: Decoration of brioches, pastries, cake pops, viennoiseries, pralines or ice creams.

Packing: bag 8 kg / pallet 500kg

Shelf life: 12 months

## Artificial honey



Liquid Artificial Honey is a product made to meet the needs of the confectionery and bakery industry.

Made from glucose-fructose syrup and containing a specially selected blend of flavorings, it perfectly replaces natural honey. The highest quality syrup minimizes the possibility of crystallization of sugars in the structure.

Packing: pail 15kg / pallet 660kg or pail 7kg / pallet 525kg

Shelf life: 12 months

## Glucose syrup



Glucose syrup is a semi-fluid, thick, aqueous carbohydrate solution obtained by the hydrolysis of starch. This product is used as a binding and structuring agent, filling, gluing, rinsing and extending freshness. In addition, the syrup counteracts crystallization, restricts the growth of ice crystals while freezing, and is a taste and odor stabilizer.

It is used in the food industry for a wide range of products such as bread, confectionery, jams, croissants, dairy products, ice cream, as well as juices or beverages. In addition, it is a universal spray drying agent for dyes and aromas.

Packing: 15kg pail / pallet 660kg or hobok 40kg / pallet 480kg

Shelf life: 12 months

## Glucose-fructose syrup



Used in bakery and confectionery in order to give the products plasticity, smoothness, fluffiness and gloss. It acts as a stabilizer for humidity and anti-crystallization. It is a universal spray drying agent for dyes and aromas.

Packing: 15kg pail / pallet 660kg or hobok 40kg / pallet 480kg

Shelf life: 12 months

## Glucose-rich syrup



Used in bakery and confectionery in order to give the products plasticity, smoothness, fluffiness and gloss. It acts as a stabilizer for humidity and anti-crystallization. It is a universal spray drying agent for dyes and aromas.

Packing: 15kg pail / pallet 660kg or hobok 40kg / pallet 480kg

Shelf life: 12 months

## Invert sugar syrup

Invert sugar syrup products from sugar, water. Inverted by food acid or enzyme

Degree of inversion: > 50%

Dry substance: 71,8 – 72,2%

Packing: 15kg pail / pallet 660kg or hobok 40kg / pallet 480kg or pallet container 1000 kg

Shelf life: 12 months

# FOR INDUSTRY

## Products intended for industrial customers.

We offer 4 products as standard. These are:



- Fondant H10 Premium
- Fondant H15
- Fondant H20
- Fondant H30

Our products are of the highest quality:

- Unique structure: 99% of crystals are less than 20 microns
- immaculately white: color less than 20 ICUMSA

With our own laboratory, state-of-the-art technology and experienced staff, we are able to meet the expectations of our customers and develop new or modified recipes according to your requirements

Thanks to European Union co-financed investments from the European Regional Development Fund as part of the Innovative Economy program is possible to offer you the products of a unique quality

Origin: Ingredients used in production of the products are from EU.

GMO: Ingredients used in production of products are not genetically modified.

Allergens: Ingredients used in production of fondant are not listed as allergens.

Quality management system: certified and integrated quality management system of ISO 9001:2008 and ISO 22000:2005.