

Supplier's Product Code : 1-30-011529  
Product Added : 04 June 2025  
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## Dr Oetker Soft Fondant Icing Ready to Roll - White

### Short Product Name:

Dr Oetker Soft Fondant Icing Ready to Roll - White

### Product Description:

Ready to Roll Fondant Icing - White. (No artificial flavours)

### General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Confectionery

**Supplier's Product Code :**  
1-30-011529  
**Supplier:** Dr. Oetker (UK) Ltd  
4600 Park Approach  
Thorpe Park  
Leeds  
West Yorkshire  
LS15 8GB  
England  
P: 0113 823 1400

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	15000254020146
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	6 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	315 mm
Outer Case Width :	135 mm
Outer Case Height :	195 mm
Product Gross Weight :	6.27 kg
Product Net Weight :	6.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	156 Cases
Quantity of Layers Per Pallet :	5 Layers
Quantity of Cases Per Pallet :	780 Cases

Pallet Height :	1.14 MTR
Pallet Gross Weight :	843.36 kg

### Logistical Information

Shelf Life from Time of Production :	365 Days
Guaranteed Shelf Life on Delivery :	180 Days

Minimum Order Quantity :	26 Cases
Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	9.20 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	147.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Wood Total :	Not specified.
Is Pallet Returnable? :	-

### Other Information

**Supplier Comments :**  
n/a

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :	Poland
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**Additional Origin Details :**  
EU

### Inner Pack Information

Internal GTIN :	5000254019655
Packaging Type Description :	Foil
Variable Weight Consumer Item :	Yes
Net Drained Weight :	Not specified.

Inner Unit Length :	50 mm
Inner Unit Height :	188 mm
Inner Unit Width :	113 mm
Inner Product Weight :	1000.00 g
Inner Product Weight Units :	g

**Weight/Volume :**  
Not specified.

### Handling Information

#### Directions For Use :

##### Directions

- Knead the icing until soft and pliable and roll out on a surface lightly dusted with icing sugar.
- Roll out to a thickness of approx. 5mm (1/4 inch), lifting and turning to ensure the icing does not stick to the surface, until it is the correct size to cover your cake.
- Thinly cover your cake with smooth apricot jam or buttercream or for a cake with marzipan moisten with cooled boiled water to secure the icing to the cake.
- Use the rolling pin to help lift your icing and drape over the cake.
- Smooth into position using the palm of your hand, working from the centre to the edges and down the sides.
- Trim away any excess icing using a sharp knife.
- To achieve an extra smooth surface, polish with a smoother or the flat of your hand.
- Icing is suitable for covering and modelling.

COVERAGE GUIDE TO BE INSERTED BELOW DIRECTIONS AS TABLE

Pack size Round top and sides Square top and sides  
454g 18cm 7 inch 15cm 6 inch  
1kg 25cm 10 inch 23cm 9 inch

#### Storage Instructions :

Store in a cool, dry place. Once opened, wrap any unused icing in polythene to prevent it drying out. DO NOT REFRIGERATE.

## Dietary Information

### Ingredients :

Sugar, glucose syrup, vegetable fat (palm), humectant (glycerol), emulsifier (citric acid esters of mono and diglycerides of fatty acids), thickener (tragacanth), preservative (potassium sorbate), flavouring, acidity regulator (citric acid).

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	No

### Allergen Statement :

Allergy Advice May contain nuts.

## Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	1
Energy per 100 G/ML :	1,654.00 kJ
Energy per 100 G/ML :	390.00 kcal
Fat per 100 G/ML :	3.8 g
- of which Saturates per 100 G/ML :	1.8 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	88 g
- of which Sugars per 100 G/ML :	86 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	Not specified.
Protein per 100 G/ML :	0 g
Salt per 100 G/ML :	0 g
Sodium per 100 G\ML :	0 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	27.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	186.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	Yes
FSSC 22000 :	Yes

<b>Other Accreditation :</b> ISO 22000 ISO 9001	
Intra Stat/Taric Code :	1704905100
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of  
microbiological results? : -

Is shelf life testing undertaken? : -

## Microbiological Standards

Not available.

## Analytical Standards

Not available.