

Simple and effective

NEARLY THREE YEARS AGO, TECHNOLOGY CONSULTANT ULRICH GERHARDT PRESENTED A FONDANT THAT DOES NOT STICK TO THE FINGERS OR THE PACKING AND ALSO STAYS ELASTIC AND WITHSTANDS BOTH FREEZING AND THAWING. THE PROBLEM AT THAT TIME WAS THE ELABORATE MANUFACTURING PROCESS. HOWEVER, THE FONDANT IS NOW AVAILABLE AS A FINISHED PRODUCT – EASY AND CONVENIENT TO USE



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+ Suitable for mass production – that was one of the aims that motivated the inventor of the non-sticky fondant to introduce a convenience variant. The original product, launched in 2008, demanded precision and close attention when cooking the fondant base. That's no longer necessary. The fondant is delivered to the user's factory in 15 kg blocks under the brand name Vlex Icing and is ready for processing, either by hand with a brush or by using a fully automatic icing plant.

Ulrich Gerhardt explains that: "Many businesses were impressed by the fondant, which does not liquefy or stick to the packing even after being in a package for weeks, but the parameters that needed to be complied with during its manufacture were too narrow. That's why we have now developed a ready-to-use variant that is also more economical than the dry mix. 15 kg of our Vlex

Icing yields 17.325 l of fondant. For the conventional ready-made fondant currently on the market, this value is 12–13 litres. Thus our price per litre is at the same level or even below that of current fondants."

The functional properties of the ready-to-use fondant he has developed distinguish it from the others: the fondant sets very quickly on the baked goods, allowing further processing to take place without delay. It remains stable, i.e. it absorbs practically no water either from the baked product or from the air, and thus it shows no dissolution phenomena either. The hygroscopic effect of the sugar has been greatly reduced. When applied over the whole surface, the moisture remains in the baked product, helping it to stay fresh. The surface does not stick either to the fingers or to the packing film, and this characteristic is also retained for days and even weeks. After three

baked goods	added water max.	processing temperature	appearance of coating
donuts, frozen	0%	65–80°C	half contrasting, by machine
donuts, packed	2%	65–80°C	half contrasting, by machine
donuts, frozen	0%	70–85°C	full coating, by machine
donuts, packed	2%	70–85°C	full coating, by machine
donuts, frozen	2%	70–75°C	topping, by machine
donuts, packed	2%	65–80°C	topping, by machine
American cookies/muffins	2%	55–65°C	topping, by hand
danish pastries with filling topping, packed	0%	70–75°C	full coating/stripes
nut rolls, packed	2%	70–75°C	full coating, by machine
croissants, packed	2%	70–75°C	full coating, by machine
yeast nut plait, packed	2%	70–75°C	topping, by machine
christstollen, packed	2%	70–75°C	topping, by machine

Source: Ulrich Gerhardt

months, the coating is indistinguishable from one that has been freshly applied. Nonetheless the fondant also has an elasticity which ensures that the fondant does not flake off due to pressure or stacking of the packages.

Whereas an “ordinary” fondant “dies”, i.e. it disintegrates at temperatures up to 55°C, the Gerhardt fondant is temperature-stable and can be processed with no problems up to 75–85°C. At higher temperatures it simply becomes more fluid.

The consistency and thus the thickness of the applied coating can be varied by adding water, although too much water impairs the product’s stability. However, that also depends on how much more moisture evaporates from the product and penetrates into the fondant. Gerhardt says it is possible to add up to 8% of water for thinly iced doughnuts, the fondant being heated to 75°C at the same time so it becomes as fluid as possible and can be applied automatically as an appropriately thin icing. Food technology recommends the addition of 2–4% of water when icing yeast plaits, but no water at all should be added for quark-filled Danish pastries.

Depending on the processing method and ingredients, the colour of the fondant can be varied from snow-white to cream, or even coloured with fruit juices. A further increase in the icing coat is possible by adding up to a maximum of 10% of a conventional fondant without the properties of the coating suffering as a result. Minimal amounts of added water increase the gloss on some types of baked goods (see the table above). +++



++ figure 1
It makes no difference whether Vlex Icing is intended to look wafer-thin, medium thick or substantial and opaque – a product with the new ready-to-use fondant adheres neither to the fingers nor to the packing

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++ figure 2
Glossy and elastic – a nut spiral iced with the new fondant on a fully automatic production line

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