



# OUR RANGE OF CREAM STABILISING FONDS

— Including NEW Salted Caramel —

A wide range of great tasting, naturally flavoured fonds that are quick to dissolve and extremely reliable, perfect for stabilising cream and mousse products.

# STABILISING FONDS

Our Dawn® Fonds are naturally flavoured cream stabilising powders that flavour, stabilise, gelatinise and sweeten cream. Simply mix the flavoured fond powder with the stated dosage of water (min 22°C) and gradually fold in fresh, unsweetened whipped cream for delicious results every time. Our Fonds are perfect for a variety of dessert applications including:

- Layering gateaux and cheesecakes
- Topping tarts
- Filling sponges and choux pastry
- Sandwiching puff pastry
- Topping cupcakes and muffins



## Natural flavours

The demand from consumers for food products to be more natural is increasing. As artisanal bakers we want to ensure we differentiate ourselves from the competition in this respect as naturalness and craftsmanship are examples of why consumers appreciate artisanal bakers. This is why our range of Dawn® Fonds are all naturally flavoured.

## Great stability

Stability is what you need as a baker. The fundamental purpose of a Dawn® Fond is to stabilise your finest creations in the best possible way, from the start of your product creations in your bakery through to being bought by your customers and taken home to be served to family and friends. That's why Dawn® Fonds combine the best natural taste with great stability.

## Fast solubility

To facilitate your bakery process in being more efficient Dawn® Fonds are quick to dissolve.

## Harmonised yield

To improve the efficiency of your process even further and to make it easy for you if you want variation in the flavours you use, Dawn® Fonds are harmonised in yield. The same dosage is used for the majority of flavours – 200g Fond / 200g Water / 1000g Cream, with the exception of Quark Fond which is 250g Fond / 400g Water / 1000g Cream. For cost efficiencies 100g cream can be replaced with 100g semi-skimmed milk if preferred.



## BENEFITS

### Consumer benefits

- Exciting and varied range of flavours available
- NEW popular Salted Caramel flavour now added

### Ingredient benefits

- Natural flavours for peace of mind
- Halal certified

### Application benefits

- Easy to use - with harmonised dosage for the majority of flavours
- Versatile - use to flavour and set creams to create a wide range of bakery and patisserie products
- Convenient pack sizes - handy 2 x 2.5kg cases or for larger outlets, 20kg sacks
- Good solubility and stability - products slice cleanly
- Consistent colour and texture
- Freeze and thaw stable



| Item Code   | Product                   | Weight    | Packaging |
|-------------|---------------------------|-----------|-----------|
| 2.03028.114 | BANANA †                  | 2 x 2.5kg | Case      |
| 2.03073.114 | CAPPUCCINO                | 2 x 2.5kg | Case      |
| 2.03148.114 | CASSIS BLACKCURRANT †     | 2 x 2.5kg | Case      |
| 2.03035.114 | CHOCOLATE                 | 2 x 2.5kg | Case      |
| 2.03035.116 | CHOCOLATE                 | 20kg      | Sack      |
| 2.05616.111 | CHOCOLATE-ARABICA †       | 2 x 2.5kg | Case      |
| 2.03026.114 | FRUITS OF THE FOREST      | 2 x 2.5kg | Case      |
| 2.03034.114 | LEMON                     | 2 x 2.5kg | Case      |
| 2.03034.116 | LEMON                     | 20kg      | Sack      |
| 2.03068.114 | MANGO APRICOT             | 2 x 2.5kg | Case      |
| 2.03030.114 | NEUTRAL                   | 2 x 2.5kg | Case      |
| 2.03030.116 | NEUTRAL                   | 20kg      | Sack      |
| 2.03059.114 | PEACH & PASSIONFRUIT      | 2 x 2.5kg | Case      |
| 2.03053.114 | QUARK                     | 2 x 2.5kg | Case      |
| 2.03053.116 | QUARK                     | 20kg      | Sack      |
| 2.03048.114 | RASPBERRY                 | 2 x 2.5kg | Case      |
| 2.02528.112 | RICOTTA-LIMETTA †         | 1 x 2.5kg | Case      |
| 2.03039.114 | RUBY ORANGE               | 2 x 2.5kg | Case      |
| 2.03220.211 | <b>NEW</b> SALTED CARAMEL | 2 x 2.5kg | Case      |
| 2.03031.114 | STRAWBERRY                | 2 x 2.5kg | Case      |
| 2.03031.116 | STRAWBERRY                | 20kg      | Sack      |
| 2.03049.114 | WHITE CHOCOLATE           | 2 x 2.5kg | Case      |

† Non-stocked items. Minimum order quantities apply.

# STABILISING FONDS

## Including NEW Salted Caramel

We are pleased to announce the launch of our new Dawn® Salted Caramel Fond – an extension to our existing range of cream stabilising Fonds.

Subtle caramel flavour with a contrasting salty taste, this hugely popular flavour is everywhere in the market place. Our Salted Caramel fond is also made with natural flavour caramel for customer's peace of mind.

Salted Caramel was the fastest growing flavour in 2015, as well as having the highest market penetration and is projected to keep on increasing as a flavour according to Innova market research in 2016.

Perfect for a variety of dessert applications including layering gateaux and cheesecakes, as well as topping or filling large sponges through to mini cupcakes – the recipe options are endless!



### RECIPE: SALTED CARAMEL MERINGUES

Mix 40g Dawn® Ovafina with 200g water, add 200g sugar and whisk until firm.

Mix a further 200g sugar with 100g Dawn® Salted Caramel Fond then carefully fold into the Ovafina mixture.

Portion the salted caramel meringue mixture onto a baking tray lined with baking paper.

Bake at 100°C for at least 1 hour.

Decorate with cocoa powder.

Visit [dawnfoods.com](http://dawnfoods.com) for great recipes and much more inspiration.



### Why Dawn®?

**Our products are effective and relevant to today's busy baker because we mix high quality with well-researched insights.**

So when you choose Dawn® for your bakery, you're choosing more than just a product to sell. You're choosing expert advice on the right way to sell the product. That means you'll get the return on your investment that will keep your shelves full and your bakery profitable.

While you're concentrating on bringing joy to your customers, we're bringing you the solutions that make your job easier.

Contact us on **01386 760843** or visit [dawnfoods.com](http://dawnfoods.com)

### Living up to our Promises, Every Day

At Dawn Foods, we want to be a little bit better every day. So that you can keep surprising your customers with exciting new flavours, with delightful, high-quality products and delicious recipes. Every day, creating happiness with:

- **Better taste**, by being experts on traditional, local recipes since 1920 and passionately exploring the world for new tastes in sweet bakery.
- **Better ingredients**, by continuously striving for better quality, as only the best quality ingredients deliver the best end result.
- **Better fit for purpose**, by always improving our solutions to fit your changing specific needs and requirements.
- **Better creativity**, by constantly providing you with endless inspiration for delicious recipes and amazing applications, based on the latest trends.

### Providing the ingredients for life's sweet moments

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The Dawn logo, featuring the word "Dawn" in a bold, black, sans-serif font. Above the letter 'a' is a red semi-circle.