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(54) **ISOMALTULOSE IN FONDANTS**

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See application file for complete search history.

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(57) **ABSTRACT**

The present invention concerns a fondant containing at least one sweetness enhancer, isomaltulose, preferably isomaltulose and trehalose, in the form of a crystalline phase and glucose in the form of a non-crystalline phase, a method for preparing same, the use of the fondant as a coating for baked goods and baked goods that are coated completely or partly with the fondant according to the invention.

17 Claims, 2 Drawing Sheets