

# Color Vanilla Fondant

BLK-AMP01-FON-VAN-1-1-000, BLK-AMP01-FON-VAN-1-1-003, BLU-AMP03-FON-VAN-1-1-000, BLU-AMP03-FON-VAN-1-1-003, BLU-AMP03-FON-VAN-0-1-000, BLU-AMP34-FON-VAN-1-1-000, BLU-AMP34-FON-VAN-1-1-003, BGR-AMB06-FON-VAN-1-1-000, BGR-AMB06-FON-VAN-1-1-003, GRN-AMP11-FON-VAN-1-1-000, GRN-AMP11-FON-VAN-1-1-003, GRN-AMP11-FON-VAN-0-1-000, ORG-AMP13-FON-VAN-1-1-000, ORG-AMP13-FON-VAN-1-1-003, PNK-AMP14-FON-VAN-1-1-000, PNK-AMP14-FON-VAN-1-1-003, PRL-F128A-FON-VAN-1-1-000, RED-AMP33-FON-VAN-1-1-000, RED-AMP20-FON-VAN-1-1-000, RED-AMP20-FON-VAN-1-1-003, RED-B0008-FON-VAN-1-1-000, TRQ-AMB08-FON-VAN-1-1-000, TRQ-AMB08-FON-VAN-1-1-003, YEL-AMP07-FON-VAN-1-1-000, YEL-AMP07-FON-VAN-1-1-003



## Features & Benefits:

- Rolls Thin for Greater Value
- Smooth Elegant Finish
- Superior Taste
- Exceptional Workability
- Endorsed by World's Greatest Artists



Satin Ice is a premium quality fondant for creating a smooth, elegant finish for wedding, novelty and special-occasion cakes. Additionally, it is used as a modeling paste to create decorative borders, flowers, figurines, drapes & bows.

Nutrition Information		
Serving Size 2 tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	135 kcal/565 kJ	386 kcal/1615 kJ
Protein	<0.04 g	<0.10 g
Fat, Total	1.20 g	3.44 g
- Saturated	0.58 g	1.65 g
Carbohydrate	31.05 g	88.7 g
- Total Sugar	31.41 g	89.73 g
- Added Sugar	31.41 g	89.73 g
- Fiber	0.35 g	1.00 g
Sodium	5.6 mg	16 mg
Iron	<0.07 mg	<0.2 mg
Calcium	1.79 mg	5.1 mg
Potassium	10.5 mg	30 mg
Vitamin D	0.175 mcg	0.5 mcg

\* Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request.  
 \*\*1 kcal = 4.184kJ

**Storage:** Unused fondant should be resealed quickly and wrapped airtight. Trimmings stored separately. Store at ambient temperature, away from direct light.

**Handling Procedures:** Crumb coat cake with a thin, smooth layer of buttercream. Refrigerate or set aside. Keep hands, tools and work surface completely dry. Moving quickly, knead fondant in small quantities and combine for final knead. Immediately roll to 1/8 inch (3mm) on a non-stick surface (e.g. baking mat). Use a thin dusting of cornstarch or confectioners sugar if desired. Drape over cake and adhere. Trim excess and decorate as desired.

**Shipping:** Retail orders will ship via UPS, ground 3-5 days (US only). All other orders will be FOB from Chester, NY. You are free to choose your own freight company and pay transportation directly. You are required to keep all scheduled pick up dates. If pickup scheduled is not met, penalties may apply. Satin Fine Foods can offer comparative transportation rates and transportation charges will be added to the product invoice.

**Temperature for distribution and warehousing:** Product should be stored/warehoused below 85° F. The temperature of the product is important mostly to the end user and should be below 85° F before handling.

**Facility:** Our 100,000 sqft custom built facility is Nut Free, Kosher & FSSC 22000 Certified.

**Ingredients:** Sugar, corn syrup, water, palm oil, gum tragacanth (E413)(stabilizer), natural and artificial flavors, cellulose gum (E466) (thickener), modified corn starch, potassium sorbate (E202) (preservative), glycerin (E422) (humectant), acetic acid (E260) (preservative). May contain one or more of the following: titanium dioxide (coloring), blue 1 (E133), red 40 (E129), yellow 6 (E110), red 3 (E127), yellow 5 (E102).

### Product Characteristics

- Appearance - Color Solid
- Texture - Smooth
- Color - Color
- Aroma - Vanilla
- Foreign Materials - None

### Chemical Parameter

- pH 4.5 - 7.5
- Heavy Metals <0.01mg/kg

### Water Activity @ 25C

- 0.5 - 1

### Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 45 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

### Shelf Life

- Pails - 18 Months (Purple 12 Months)
- Packets & Boxes - 12 Months

Nut Free • Dairy Free • Gluten Free • Vegan

Net Weight 20lb / 10kg*	Net Weight 10lb / 5kg*	Net Weight 5lb / 2.5kg*	Net Weight 2lb / 1kg*	Net Weight 4.4oz / 125g	Net Weight 24oz*
Gross Weight 20.9lb / 10.4kg	Gross Weight 10.4lb / 5.2kg	Gross Weight 5.3lb / 2.6kg	Gross Weight 2.1lb / 1.1kg	Gross Weight 4.5oz / 127.8	Gross Weight 25.3oz
Pail Dimensions 10.1" l x 10.1" w x 10.1" h	Pail Dimensions 7.8" l x 7.8" w x 7.4" h	Pail Dimensions 6.4" l x 6.4" w x 5.75" h	Pail Dimensions 5.1" l x 5.1" w x 4.8" h	Packet Dimensions 0.8" l x 2.5" w x 6.9" h	Box Dimensions 1.7" l x 4.6" w x 6.5" h
2 ea. per case 40 cases (80 ea.) per pallet Ti Hi 10 x 4	4 ea. per case, 48 cases (192 ea.) per pallet Ti Hi 6 x 8	8 ea. per case, 45 cases (360 ea.) per pallet Ti Hi 9 x 5	10 ea. per case, 72 cases (720 ea.) per pallet Ti Hi 12 x 6	96 ea. per case, 54 cases (5184 ea.) per pallet Ti Hi 9 x 6	6 ea. per case, 186 cases (1116 ea.) per pallet Ti Hi 31 x 6
Case Gr. Wt. 44lbs / 21.3kg	Case Gr. Wt. 42.8lbs / 21.3kg	Case Gr. Wt. 43.6lbs / 21.6kg	Case Gr. Wt. 22.4lbs / 11.1kg	Case Gr. Wt. 29.4lbs / 13.3kg	Case Gr. Wt. 9.8lbs
Case Dimensions 20.3" l x 10.3" w x 10.1" h	Case Dimensions 16" l x 16" w x 7.5" h	Case Dimensions 13.3" l x 13.3" w x 11" h	Case Dimensions 13.1" l x 10.1" w x 9.6" h	Case Dimensions 14.4" l x 12" w x 7.3" h	Case Dimensions 10.8" l x 4.8" w x 6.8" h
Pallet Dimensions 48" l x 40" w x 45" h	Pallet Dimensions 48" l x 40" w x 69" h	Pallet Dimensions 48" l x 40" w x 65" h	Pallet Dimensions 48" l x 40" w x 65" h	Pallet Dimensions 48" l x 40" w x 49" h	Pallet Dimensions 48" l x 40" w x 50" h
Pallet Gr. Wt. 1746.9lbs / 800.5kg	Pallet Gr. Wt. 2104.8lbs / 1043.8kg	Pallet Gr. Wt. 2010.3lbs / 995.4kg	Pallet Gr. Wt. 1664.9lbs / 822kg	Pallet Gr. Wt. 1638.6lbs / 739kg	Pallet Gr. Wt. 1872.8lbs

\*All sizes may not be available in your area.

