

# Black Vanilla Fondant

BLK-AMP01-FON-VAN-1-1-000, BLK-AMP01-FON-VAN-1-1-003



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

## Features & Benefits:

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



**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.

**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), glycerine (E422) (humectant), acetic acid (E260) (preservative), blue 1 (E133), red 40 (E129), yellow 6 (E110), red 3 (E127), yellow 5 (E102).

## Nut Free • Dairy Free • Gluten Free • Vegan

### Product Characteristics

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

### Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 30 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

### Water Activity @ 25C

- 0.5 - 1

### Chemical Parameter

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

### Shelf Life

- Pails - 18 Months
- Packets & Boxes - 12 Months

### Color PPMs

- Blue 1 (E133) 485max
- Red 40 (E129) 544max
- Yellow 6 (E110) 180max
- Red 3 (E127) 146max
- Yellow 5 (E102) 181max



### Net Weight 5lb / 2.5kg\*

Gross Weight 5.3lb / 2.6kg

Pail Dimensions  
6.4" l x 6.4" w x 5.75" h

8 ea. per case,  
45 cases (360 ea.) per pallet

Case Gr. Wt. 43.6lbs / 21.6kg

Case Dimensions  
13.3" l x 13.3" w x 11" h

Pallet Dimensions  
48" l x 40" w x 65" h

Pallet Gr. Wt.  
2010.3lbs / 995.4kg



### Net Weight 2lb / 1kg\*

Gross Weight 2.1lb / 1.1kg

Pail Dimensions  
5.1" l x 5.1" w x 4.8" h

10 ea. per case,  
72 cases (720 ea.) per pallet

Case Gr. Wt. 22.4lbs / 11.1kg

Case Dimensions  
13.1" l x 10.1" w x 9.6" h

Pallet Dimensions  
48" l x 40" w x 65" h

Pallet Gr. Wt.  
1664.9lbs / 822kg



### Net Weight 4oz / 125g\*

Gross Weight 4.1oz / 127.8 g

Packet Dimensions  
0.8" l x 2.5" w x 6.9" h

96 ea. per case,  
50 cases (4800 ea.) per pallet

Case Gr. Wt. 27lbs / 13.3kg

Case Dimensions  
14.4" l x 12" w x 7.3" h

Pallet Dimensions  
48" l x 40" w x 43" h

Pallet Gr. Wt.  
1400.9lbs / 685.9kg



### Net Weight 24oz\*

Gross Weight 25.3oz

Box Dimensions  
1.7" l x 4.6" w x 6.5" h

6 ea. per case,  
186 cases (1116 ea.) per pallet

Case Gr. Wt. 9.8lbs

Case Dimensions  
10.8" l x 4.8" w x 6.8" h

Pallet Dimensions  
48" l x 40" w x 50" h

Pallet Gr. Wt.  
1872.8lbs

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

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Item ID	UPC Code	Net Weight	Pkg*	Label Set
10022	183736000220	2 lb (0.91 kg)	BP	US0000
10023	183736000237	5 lb (2.27 kg)	BP	US0000
10259	891703002596	1 kg (2.20 lb)	BP	US0000
10332	891703002329	2.5 kg (5.51 lb)	BP	US0000
10035	183736000350	24 oz (680 g)	FB	US0000
22633	856801002633	4 oz (113 g)	FP	US0000
10259CA00	815322020335	1 kg (2.20 lb)	BP	CA0000
10332CA00	815322020465	2.5 kg (5.51 lb)	BP	CA0000
22214CA00	815322024227	125 g	FP	CA0000
10035CA00	815322026061	680 g	FB	CA0000
10259IL01	815322025262	1 kg (2.20 lb)	BP	IL0001
10332IL01	815322024104	2.5 kg (5.51 lb)	BP	IL0001

<b>*Packaging Key</b>		
FB - Metalized polyethylene film wrap inside cardboard box	FP - Metalized polyethylene film wrapped packet	BP - Polyethylene bag inside sealed polypropylene pail & lid

