

# 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.