

Dark Chocolate Fondant

DBR-GCB03-FON-VAN-1-1-000, DBR-GCB03-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.

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 away from direct light. **Refrigerate after opening.**

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, cocoa powder, water, caramel color (E150d), palm oil, glycerine (E422) (humectant), gum tragacanth (E413) (stabilizer), potassium sorbate (E202) (preservative), cellulose gum (E466) (thickener), natural and artificial flavors, modified corn starch, acetic acid (E260) (preservative).

Nut Free • Dairy Free • Gluten Free • Vegan

Product Characteristics

- Appearance - Brown Solid
- Texture - Smooth
- Color - Brown
- Aroma - Chocolate
- Foreign Materials - None

Water Activity @ 25C

- 0.5 - 1

Chemical Parameter

- pH 4.5 - 7.5

Shelf Life

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

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 55 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

Nutrition Information		
Serving Size 2 tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	131 kcal/546 kJ	373 kcal/1561kJ
Protein	1.04 g	2.98 g
Fat, Total	1.54 g	4.4 g
- Saturated	0.78 g	2.23 g
Carbohydrate	28.13 g	80.37 g
- Total Sugar	21.37 g	61.05 g
- Added Sugar	21.37 g	61.05 g
- Fiber	1.86 g	5.3 g
Sodium	23.45 mg	67 mg
Iron	0.7 mg	2 mg
Calcium	62.3 mg	178 mg
Potassium	168 mg	480 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

Net Weight 20lb / 10kg*	Net Weight 5kg*	Net Weight 5lb / 2.5kg*	Net Weight 2lb / 1kg*
Gross Weight 20.9lb / 10.4kg	Gross Weight 5.2kg	Gross Weight 5.3lb / 2.6kg	Gross Weight 2.1lb / 1.1kg
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
2 ea. per case 50 cases (100 ea.) per pallet	4 ea. per case, 48 cases (192 ea.) per pallet	8 ea. per case, 45 cases (360 ea.) per pallet	10 ea. per case, 72 cases (720 ea.) per pallet
Case Gr. Wt. 44lbs / 21.3kg	Case Gr. Wt. 21.3kg	Case Gr. Wt. 43.6lbs / 21.6kg	Case Gr. Wt. 22.4lbs / 11.1kg
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
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 Gr. Wt. 2250lbs / 1087.8kg	Pallet Gr. Wt. 1043.8kg	Pallet Gr. Wt. 2010.3lbs / 995.4kg	Pallet Gr. Wt. 1664.9lbs / 822kg

*All sizes may not be available in your area.

