

# White Tropical Fondant

WHT-GCB02-FON-VAN-0-0-014



Satin Ice Tropical Fondant is formulated for optimum performance in hot and humid conditions. Additional benefits include increased elasticity, extended drying time and minimal to no sweating in transition from cold to warm environments.

## Features & Benefits:

- Resistance to heat and humidity
- Extended working time
- Increased elasticity
- Freezer friendly
- Natural flavors and preservatives



MADE IN USA

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

**Handling Procedures:** Make sure your work surface, tools and hands are clean and dry. Use corn starch, shortening or powdered sugar to avoid sticking to your work surface. The product will be firm out of the pail, as you knead, the fondant will become soft and pliable.

**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 95° F. The temperature of the product is important mostly to the end user and may benefit by being below 95° F before handling.

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

**Ingredients:** Sugar, corn syrup, canola oil, palm kernel oil, water, natural flavor, cellulose gum, glycerin, citric acid, STS, soy lecithin. **Contains soy.**

Nutrition Information		
Serving Size 2 tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	134 kcal/561 kJ	383 kcal/1603 kJ
Protein	0 g	0 g
Fat, Total	2.4 g	6.9 g
- Saturated	1 g	2.9 g
Carbohydrate	28.1 g	80.4 g
- Total Sugar	24.7 g	70.7 g
- Added Sugar	24.6 g	70.6 g
- Fiber	0.1 g	0.3 g
Sodium	11.1 mg	31.9 mg
Iron	0 mg	0 mg
Calcium	0 mg	1 mg
Potassium	0 mg	1 mg
Vitamin D	0 mcg	0 mcg

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

### Product Characteristics

- Appearance - White Solid
- Texture - Smooth
- Color - White
- Aroma/flavor - Buttercream
- Foreign Materials - None

### Shelf Life

- Pails - 12 Months

Nut Free • Dairy Free • Gluten Free • Vegan



#### Net Weight 10lb / 4.54kg

Gross Weight 10.4lb / 4.7kg

Pail Dimensions  
7.8" l x 7.8" w x 7.4" h

4 ea. per case  
48 cases (192 ea.) per pallet  
Ti Hi 6 x 8

Case Gr. Wt. 42.8lbs / 19.4kg

Case Dimensions  
16" l x 16" w x 7.5" h

Pallet Dimensions  
48" l x 40" w x 69" h

Pallet Gr. Wt.  
2104.8lbs / 954.7kg



#### Net Weight 2lb / 0.91kg

Gross Weight 2.1lb / 0.96kg

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

10 ea. per case  
72 cases (720 ea.) per pallet  
Ti Hi 12 x 6

Case Gr. Wt. 22.4lbs / 10.2kg

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 / 755.2kg