

Colored Glitter Glaze



Satin Ice Glitter Glaze adds a fun sparkly finish to desserts, cakes, doughnuts, cookies and so much more! With bold and metallic colors and delicious vanilla flavors, this ready-to-use glaze will transform any sweet treat. Simply twist open the bottle and squeeze!

Nutrition Information		
Serving Size 1 tsp (4g)	Qty per 4 g	Qty per 100 g
Energy	10 kcal/105 kJ	240 kcal/105 kJ
Protein	0 g	0 g
Fat, Total	0 g	0 g
- Saturated	0 g	0 g
- Trans	0 g	0 g
Carbohydrate	1 g	61 g
- Total Sugar	2 g	51 g
- Added Sugar	2 g	51 g
- Fiber	0 g	0 g
Sodium	0 mg	45 mg
Iron	0 mg	0 mg
Calcium	0 mg	0 mg
Potassium	0 mg	0 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

Nut Free • Vegetarian

Features & Benefits:

- Fun Sparkly Finish, Glittery High Shine
- User Friendly, Just Twist & Squeeze
- Easy, drip applicator
- Pectin Based
- Delicious vanilla flavor

Storage: Store sealed in a dry place at ambient temperature.

Instructions: Remove the safety food seal. Simply twist the top of the bottle and squeeze.

To make a drip cake:

1. Cover cake with a smooth, even layer of frosting. Place the cake on the center of a turntable to begin
2. Starting in the middle, slowly spin the turntable and squeeze the glaze on top of the cake. Work your way out to the edge, covering the top and forming a large tight swirl.
3. To smooth the glaze on top of the cake, use an offset spatula and apply light pressure on top of the glaze while spinning the turntable.
4. To achieve the drip effect, start at the top edge of the cake and squeeze the glaze in spots you want a drip. For short drips, squeeze lightly. For longer drips squeeze with more pressure.

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: Water, sugar, modified starch (E1402)(stabilizer), sodium alginate (E401)(stabilizer), xanthan gum (E415)(stabilizer), glucono delta lactone (E575), artificial flavor, sodium benzoate (E211)(preservative), potassium sorbate (E202)(preservative) and mica-based pearlescent pigment (E555/E171). May contain one or more of the following: red 40 (E129), blue 1 (E133), yellow 6 (E110), yellow 5 (E102), red 3 (E127), caramel color (E150d). Processed in a facility that uses milk, egg, soy and wheat.

Product Characteristics

- Color - Varies
- Texture - Semisolid
- Aroma - Sweet/Vanilla
- Foreign Materials - None

Chemical Parameter

- pH 2.9 - 3.4
- Heavy Metals <0.01mg/kg

Microbiological Specifications

- Aerobic Plate Count <50 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli Absent
- Salmonella Negative in 25 g

Shelf Life

- Bottles - 15 months

3ct. case

Net Weight 10oz / 284g

Gross Weight 10.9oz / 309g

Bottle Dimensions
2" l x 2" w x 7.5" h

3 ea. per case
812 cases (2436 ea.) per pallet

Case Gr. Wt. 2.3lbs / 1.1kg

Case Dimensions
6.3" l x 2.1" w x 8.2" h

