

Cookie Icing

ITEM # CKC0888-CKC0895, CKC0897



Satin Ice Cookie Icing adds a colorful finish and delicious vanilla taste to your cookies. Use for outlining and flooding. Dries hard for stacking!

Features & Benefits:

- Easy Way to Decorate Cookies
- Dries Hard for Stackable Cookies
- Sets Up Quickly
- Colorful with Semi Sheen Finish



Nutrition Information		
Serving Size 1 tsp (4g)	Qty per 4 g	Qty per 100 g
Energy	13 kcal/54 kJ	324 kcal/1358 kJ
Protein	0 g	0 g
Fat, Total	0 g	0 g
- Saturated	0 g	0 g
- Trans	0 g	0 g
Carbohydrate	3.27 g	81.7 g
- Total Sugar	2.87 g	71.87 g
- Added Sugar	2.87 g	71.87 g
- Fiber	0 g	0 g
Sodium	0.69 mg	17.16 mg
Iron	0 mg	0 mg
Calcium	0.02 mg	0.55 mg
Potassium	1.16 mg	29.11 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		

Nutritional Information for White Cookie Icing. Please contact 1(845)469-1034 or contact@satinfinefoods.com to request nutrition of other colors.

Storage: After opening, store at room temperature, away from direct sunlight for up to 15 days. Ensure cap is wiped clean and sealed properly to avoid drying of icing.

Handling Procedures: Shake well before use since icing will naturally separate. Completely remove food safety seal. Remove cap from nozzle and cut straight across at the top line. If a thinner consistency is desired, remove cap and microwave in 10 second intervals. Shake again before use.

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.

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

Ingredients: Powdered sugar, water, corn syrup, propylene glycol, sodium benzoate & potassium sorbate (preservatives), titanium dioxide, citric acid, xanthan gum, arabic gum, natural & artificial flavors, carrageenan gum.

May contain one or more of the following: beet powder, blue 1, blue 1 lake, blue 2, red 3, encapsulated red 3, red 40, red 40 lake, yellow 5, yellow 5 lake, yellow 6.

Processed in a facility that also uses egg and soy.

Product Characteristics

- Color - 9 options
- Texture - Viscous Liquid
- Aroma - Sweet
- Foreign Materials - None

Shelf Life

- 24 Months

Gluten Free • Dairy Free • Nut Free
Vegetarian • Kosher

36 ct. Case	3 ct. Case
Net Weight 8 oz / 227 g	Net Weight 8 oz / 227 g
Gross Weight 9.11 oz / 258.26 g	Gross Weight 9.11 oz / 258.26 g
Package Dimensions 2" l x 2" w x 7.75" h	Package Dimensions 2" l x 2" w x 7.5" h
36 units per case 45 cases (1620 units) per pallet Ti Hi 8 x 6	3 units per case
Case Gr. Wt. 22.60 lb / 10.30 kg	Case Gr. Wt. 1.80 lb / 0.82 kg
Case Dimensions 13.50" l x 12.75" w x 8.25" h	Case Dimensions 7.81" l x 2.19" w x 7.88" h
Pallet Dimensions 48" l x 40" w x 55.5" h	
Pallet Gr. Wt. 1067 lbs / 486.18 kg	