

White Vanilla Fondant

WHT-GCB02-FON-VAN-1-1-000, WHT-GCB02-FON-VAN-1-1-003
WHT-GCB02-FON-VAN-0-1-000



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	134 kcal/561 kJ	383 kcal/1603 kJ
Protein	0.3 g	0.85 g
Fat, Total	1.26 g	3.61 g
- Saturated	0.65 g	1.85 g
Carbohydrate	30.39 g	86.83 g
- Total Sugar	27.86 g	79.61 g
- Added Sugar	27.86 g	79.61 g
- Fiber	0.2 g	0.7 g
Sodium	7 mg	20 mg
Iron	0.07 mg	0.2 mg
Calcium	3 mg	9 mg
Potassium	10 mg	29 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

Nut Free • Dairy Free • Gluten Free • Vegan

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 corn starch or confectioners sugar if desired. Drape over cake and adhere. Trim excess and decorate as desired.

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: Sugar, corn syrup, water, palm oil, gum tragacanth (413)(stabilizer), natural and artificial flavors, titanium dioxide (E171)(coloring), cellulose gum (thickener), glycerin (E422)(humectant), modified corn starch, potassium sorbate (E202) (preservative), acetic acid (preservative).

Product Characteristics

- Appearance - White Solid
- Texture - Smooth
- Color - White
- Aroma - Vanilla
- Foreign Materials - None

Chemical Parameter

- pH 4.5 - 7.5
- Heavy Metals <0.01mg/kg

Water Activity @ 25C

- 0.5 - 1

Microbiological Specifications

- Total Coliforms <3 cfu/g
- Aerobic Plate Count 200 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <3 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

Shelf Life

- Pails - 18 Months
- Packets & Boxes - 12 Months

Net Weight 20lb / 10kg*	Net Weight 10lb / 5kg*	Net Weight 5lb / 2.5kg*	Net Weight 2lb / 1kg*	Net Weight 24oz*	Net Weight 4.4oz / 125g
Gross Weight 20.9lb / 10.4kg	Gross Weight 10.4lb / 5.2kg	Gross Weight 5.3lb / 2.6kg	Gross Weight 2.1lb / 1.1kg	Gross Weight 25.3oz	Gross Weight 4.5oz / 127.8
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	Box Dimensions 1.7" l x 4.6" w x 6.5" h	Packet Dimensions 0.8" l x 2.5" w x 6.9" h
2 ea. per case 40 cases (80 ea.) per pallet Ti Hi 10 x 4	4 ea. per case, 48 cases (192 ea.) per pallet Ti Hi 6 x 8	8 ea. per case, 45 cases (360 ea.) per pallet Ti Hi 9 x 5	10 ea. per case, 72 cases (720 ea.) per pallet Ti Hi 12 x 6	6 ea. per case, 186 cases (1116 ea.) per pallet Ti Hi 31 x 6	96 ea. per case, 54 cases (5184 ea.) per pallet Ti Hi 9 x 6
Case Gr. Wt. 44lbs / 21.3kg	Case Gr. Wt. 42.8lbs / 21.3kg	Case Gr. Wt. 43.6lbs / 21.6kg	Case Gr. Wt. 22.4lbs / 11.1kg	Case Gr. Wt. 9.8lbs	Case Gr. Wt. 29.4lbs / 13.3kg
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	Case Dimensions 10.8" l x 4.8" w x 6.8" h	Case Dimensions 14.4" l x 7" w x 7.3" 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 Dimensions 48" l x 40" w x 50" h	Pallet Dimensions 48" l x 40" w x 49" h
Pallet Gr. Wt. 1746.9lbs / 800.5kg	Pallet Gr. Wt. 2104.8lbs / 1043.8kg	Pallet Gr. Wt. 2010.3lbs / 995.4kg	Pallet Gr. Wt. 1664.9lbs / 822kg	Pallet Gr. Wt. 1872.8lbs	Pallet Gr. Wt. 1638.6lbs / 739kg

*All sizes may not be available in your area.