

Color Vanilla Fondant

BLK-P9056-FON-VAN-1-1-000, BLK-P9056-FON-VAN-1-1-003, BLU-P9054-FON-VAN-1-1-000, BLU-P9054-FON-VAN-1-1-003, BLU-P9046-FON-VAN-1-1-000, BLU-P9046-FON-VAN-1-1-003, BGR-B0005-FON-VAN-1-1-000, BGR-B0005-FON-VAN-1-1-003, GRN-P9052-FON-VAN-1-1-000, GRN-P9052-FON-VAN-1-1-003, ORG-P9049-FON-VAN-1-1-000, ORG-P9049-FON-VAN-1-1-003, PNK-P9048-FON-VAN-1-1-000, PNK-P9048-FON-VAN-1-1-003, PRL-F128A-FON-VAN-1-1-000, RED-AMP33-FON-VAN-1-1-000, RED-F117M-FON-VAN-1-1-000, RED-F117M-FON-VAN-1-1-003, RED-P9056-FON-VAN-1-1-000, TRQ-B0004-FON-VAN-1-1-000, TRQ-B0004-FON-VAN-1-1-003, YEL-P9047-FON-VAN-1-1-000, YEL-P9047-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.

Nutrition Information

Serving Size 2 tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	135 kcal/565 kJ	386 kcal/1615 kJ
Protein	<0.04 g	<0.10 g
Fat, Total	1.20 g	3.44 g
- Saturated	0.58 g	1.65 g
Carbohydrate	31.05 g	88.7 g
- Total Sugar	31.41 g	89.73 g
- Added Sugar	31.41 g	89.73 g
- Fiber	0.35 g	1.00 g
Sodium	5.6 mg	16 mg
Iron	<0.07 mg	<0.2 mg
Calcium	1.79 mg	5.1 mg
Potassium	10.5 mg	30 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

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 (E413)(stabilizer), natural and artificial flavors, cellulose gum (E466) (thickener), modified corn starch, potassium sorbate (E202) (preservative), glycerin (E422) (humectant), acetic acid (E260) (preservative). May contain one or more of the following: blue 1 (E133), red 40 (E129), yellow 6 (E110), red 3 (E127), yellow 5 (E102).

Product Characteristics

- Appearance - Color Solid
- Texture - Smooth
- Color - Color
- 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 150 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

Nut Free • Dairy Free • Gluten Free • Vegan



Net Weight 5lb / 2.5kg*

Gross Weight 5.3lb / 2.6kg
 Pail Dimensions
 6.4" l x 6.4" w x 5.75" h
 8 ea. per case,
 45 cases (360 ea.) per pallet
 Ti Hi 9 x 5
 Case Gr. Wt. 43.6lbs / 21.6kg
 Case Dimensions
 13.3" l x 13.3" w x 11" h
 Pallet Dimensions
 48" l x 40" w x 65" h
 Pallet Gr. Wt.
 2010.3lbs / 995.4kg



Net Weight 2lb / 1kg*

Gross Weight 2.1lb / 1.1kg
 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 / 11.1kg
 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 / 822kg



Net Weight 24oz*

Gross Weight 25.3oz
 Box Dimensions
 1.7" l x 4.6" w x 6.5" h
 6 ea. per case,
 186 cases (1116 ea.) per pallet
 Ti Hi 31 x 6
 Case Gr. Wt. 9.8lbs
 Case Dimensions
 10.8" l x 4.8" w x 6.8" h
 Pallet Dimensions
 48" l x 40" w x 50" h
 Pallet Gr. Wt.
 1872.8lbs



Net Weight 4.4oz / 125g

Gross Weight 4.5oz / 127.8
 Packet Dimensions
 0.8" l x 2.5" w x 6.9" h
 96 ea. per case,
 54 cases (5184 ea.) per pallet
 Ti Hi 9 x 6
 Case Gr. Wt. 29.4lbs / 13.3kg
 Case Dimensions
 14.4" l x 12" w x 7.3" h
 Pallet Dimensions
 48" l x 40" w x 49" h
 Pallet Gr. Wt.
 1638.6lbs / 739kg

12 ct

Case Gr. Wt. 3.6lbs / 1.6kg
 Case Dimensions
 7.2" l x 5.8" w x 3.6" h

16ct 2 Tray Pack

Case Gr. Wt. 2.3lbs / 1.1kg
 Case Dimensions
 6.1" l x 4.9" w x 6.4" h

12ct 2 Tray Pack

Case Gr. Wt. 2.1lbs / 0.93kg
 Case Dimensions
 7.2" l x 5.8" w x 3.6" h

*All sizes may not be available in your area.

Satin Fine Foods, Inc. / 32 Leone Lane, Unit 1 / Chester, NY 10918 USA
 (845) 469-1034 www.satinice.com

Doc Control # SPEC-FON-000139-R008
 Rev. 6-01-2022 LH

