

Dark Brown Chocolate Fondant

DBR-GCB03-FON-VAN-1-1-007



Features & Benefits:

- Rolls Thin for Greater Value
- Smooth Elegant Finish
- Superior Taste
- Exceptional Workability
- Endorsed by World's Greatest Artists



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	131 kcal/546 kJ	373 kcal/1561kJ
Protein	1.04 g	2.98 g
Fat, Total	1.54 g	4.4 g
- Saturated	0.78 g	2.23 g
Carbohydrate	28.13 g	80.37 g
- Total Sugar	21.37 g	61.05 g
- Added Sugar	21.37 g	61.05 g
- Fiber	1.86 g	5.3 g
Sodium	23.45 mg	67 mg
Iron	0.7 mg	2 mg
Calcium	62.3 mg	178 mg
Potassium	168 mg	480 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

Storage: Unused fondant should be resealed quickly and wrapped airtight. Trimmings stored separately. **Refrigerate after opening.**

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, cocoa powder, water, caramel color (E150d), palm oil, glycerin (E422) (humectant), gum tragacanth (E413) (stabilizer), potassium sorbate (E202) (preservative), cellulose gum (E466) (thickener), natural and artificial flavors, modified corn starch, acetic acid (E260) (preservative), citric acid (E330) (preservative).

Product Characteristics

- Appearance - Dark Brown Solid
- Texture - Smooth
- Color - Brown
- Aroma - Chocolate
- Foreign Materials - None

Water Activity @ 25C

- 0.5 - 1

Chemical Parameter

- pH 4.5 - 7.5

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 55 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

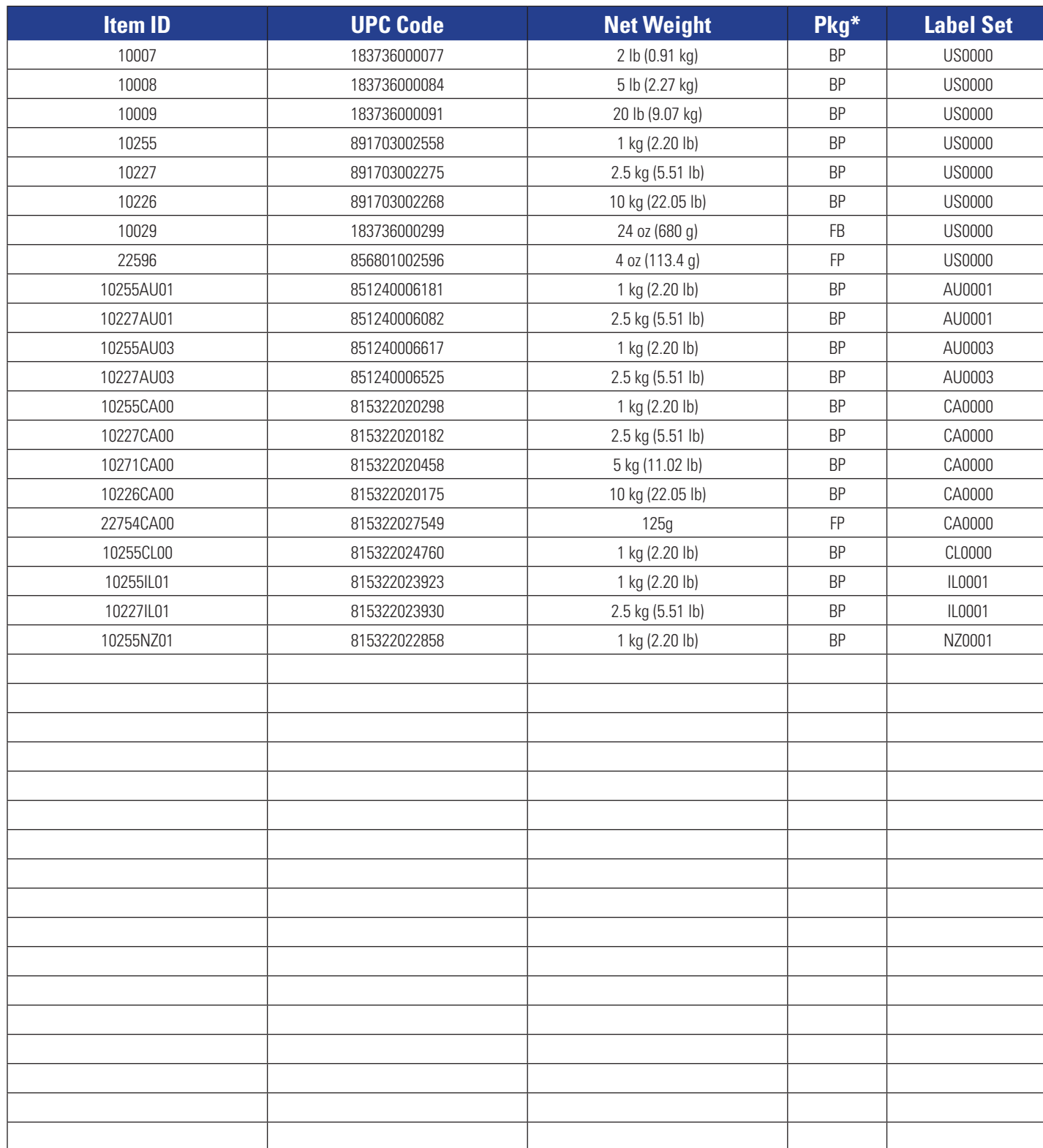
Shelf Life

Nut Free • Dairy Free • Gluten Free • Vegan

Net Weight 20lb / 10kg*	Net Weight 5lb / 2.5kg*	Net Weight 2lb / 1kg*	Net Weight 4.4oz / 125g
Gross Weight 20.9lb / 10.4kg	Gross Weight 5.3lb / 2.6kg	Gross Weight 2.1lb / 1.1kg	Gross Weight 4.5oz / 127.8
Pail Dimensions 10.1" l x 10.1" w x 10.1" 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	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	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	96 ea. per case, 54 cases (5184 ea.) per pallet Ti Hi 9 x 6
Case Gr. Wt. 44lbs / 21.3kg	Case Gr. Wt. 43.6lbs / 21.6kg	Case Gr. Wt. 22.4lbs / 11.1kg	Case Gr. Wt. 29.4lbs / 13.3kg
Case Dimensions 20.3" l x 10.3" w x 10.1" 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 14.4" l x 12" w x 7.3" h
Pallet Dimensions 48" l x 40" w x 45" 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 49" h
Pallet Gr. Wt. 1746.9lbs / 800.5kg	Pallet Gr. Wt. 2010.3lbs / 995.4kg	Pallet Gr. Wt. 1664.9lbs / 822kg	Pallet Gr. Wt. 1638.6lbs / 739kg

*All sizes may not be available in your area.

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FB - Metalized polyethylene film wrap inside cardboard box	FP - Metalized polyethylene film wrapped packet	BP - Polyethylene bag inside sealed polypropylene pail & lid
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