Liquid Marbling Chocolate

ITEM #LMC2073





Satin Ice Liquid Marbling Chocolate is used to fold into batters creating a beautiful marble effect. Or use as a spread in pastries. Use for cake, cheesecake, rugelach, babka, crepes, cinnamon rolls, ice cream and so much more!

Nutrition Information		
Serving Size 2 Tbsp (35 g)	Qty per 100 g	Qty per 35 g
Energy	542.51 kcal/2269.86 kJ	189.88 kcal/794.45 kJ
Protein	3.76 g	1.31 g
Fat, Total	35.61 g	12.46 g
- Saturated	8.26 g	2.89 g
- Trans	1.68 g	0.59 g
Carbohydrate	54.04 g	18.91 g
- Total Sugar	48.18 g	16.86 g
- Added Sugar	47.88 g	16.76 g
- Fiber	5.84 g	2.04 g
Sodium	87.13 mg	30.50 mg
Iron	6.73 mg	2.35 mg
Calcium	23.59 mg	8.26 mg
Potassium	271.73 mg	95.11 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

Gluten Free Dairy Free Nut Free Vegan Kosher

Features & Benefits:





- Versatile Applications
- Easy to Use



Storage: Store sealed in a dry place at room temperature between 68° F to 72° F

Handling Procedures:

Mix contents of pail until fully combined, stirring from the bottom as oil will naturally seperate. If a thinner consistency is needed, warm slightly. For a marbling effect, per 12 oz of batter, use 4 oz of Liquid Marbling Chocolate. Gently fold the Liquid Marbling Chocolate into the batter - being careful not to overmix.

Shipping: All 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: Sugar, vegetable oil (palm, soy, cottonseed and/or corn), selected cocoas (partially processed with alkali), chocolate liquor, salt, soy lecithin, artificial flavor, TBHQ (preservative). Contains: Soy.

Product Characteristics

- Color Dark Brown
- Texture Liquid Chocolate
- Aroma Chocolate
- Foreign Materials None

Microbiological Specifications

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

20 lb Pail

Net Weight 20 lb / 10 kg

Gross Weight 20.9 lb / 10.4 kg

Package Dimensions 10.1" D x 10.1" H

80 units per pallet

Ti Hi 20 x 4

Pallet Dimensions 48" L x 40" W x 45" H

Pallet Gr. Wt. 1764.9 lbs / 800.5 kg





