

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



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	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		

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.

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: titanium dioxide (coloring), 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

Nut Free • Dairy Free • Gluten Free • Vegan

Net Weight 5lb / 2.5kg*		Net Weight 2lb / 1kg*		Net Weight 24oz*		Net Weight 4.4oz / 125g		12 ct	
Gross Weight 5.3lb / 2.6kg		Gross Weight 2.1lb / 1.1kg		Gross Weight 25.3oz		Gross Weight 4.5oz / 127.8		Case Gr. Wt. 3.6lbs / 1.6kg	
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		Case Dimensions 7.2" l x 5.8" w x 3.6" h	
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		16ct 2 Tray Pack	
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 Gr. Wt. 2.3lbs / 1.1kg	
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 12" w x 7.3" h		Case Dimensions 6.1" l x 4.9" w x 6.4" 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		12ct 2 Tray Pack	
Pallet Gr. Wt. 2010.3lbs / 995.4kg		Pallet Gr. Wt. 1664.9lbs / 822kg		Pallet Gr. Wt. 1872.8lbs		Pallet Gr. Wt. 1638.6lbs / 739kg		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.

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Doc Control # SPEC-FON-000139-R007
Rev. 6-14-2021 LH



Dark Brown Chocolate Fondant

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



Features & Benefits:

- Rolls Thin for Greater Value
- Smooth Elegant Finish
- Superior Taste
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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

Nut Free • Dairy Free • Gluten Free • Vegan

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.

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

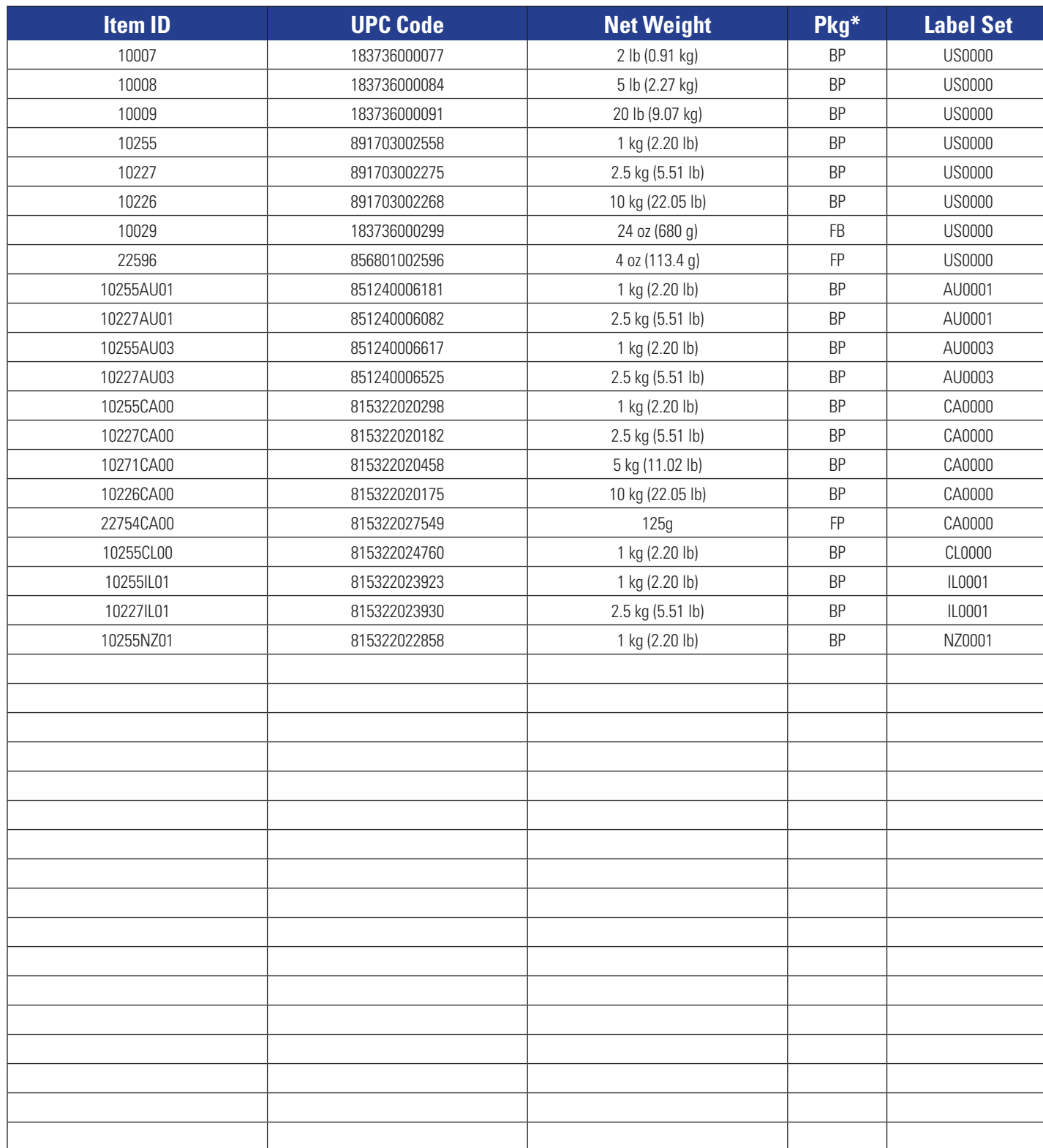
Microbiological Specifications

- 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

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.

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



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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Ivory Vanilla Fondant

IVR-GCB01-FON-VAN-1-1-000, IVR-GCB01-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	136 kcal/567 kJ	387 kcal/1619 kJ
Protein	0.06 g	0.18 g
Fat, Total	1.44 g	4.12 g
- Saturated	0.68 g	1.93 g
Carbohydrate	30.59 g	87.4 g
- Total Sugar	25.13 g	71.8 g
- Added Sugar	25.13 g	71.8 g
- Fiber	0.25 g	0.7 g
Sodium	4.94 mg	14.1 mg
Iron	0 mg	<0.2 mg
Calcium	1.86 mg	5.3 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

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Features & Benefits:

- Rolls Thin for Greater Value
- Smooth Elegant Finish
- Superior Taste
- Exceptional Workability
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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.

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), glycerin (E422) (humectant), caramel color (E150c), modified corn starch, potassium sorbate (E202) (preservative), titanium dioxide (E171) (coloring), acetic acid (E260) (preservative).

Product Characteristics

- Appearance - Ivory Solid
- Texture - Smooth
- Color - Ivory
- 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 20 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <3 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g



Net Weight 20lb / 10kg*

Gross Weight 20.9lb / 10.4kg

Pail Dimensions
10.1" l x 10.1" w x 10.1" h

2 ea. per case
40 cases (80 ea.) per pallet
Ti Hi 10 x 4

Case Gr. Wt. 44lbs / 21.3kg

Case Dimensions
20.3" l x 10.3" w x 10.1" h

Pallet Dimensions
48" l x 40" w x 45" h

Pallet Gr. Wt.
1746.9lbs / 800.5kg



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 / 955.4kg



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

*All sizes may not be available in your area.

Pastel Vanilla Fondant

PNK-P9048-FON-VAN-1-1-000, BLU-PCB02-FON-VAN-1-1-000, GRN-PCB01-FON-VAN-1-1-000, PRL-AMB02-FON-VAN-1-1-000, YEL-PCB00-FON-VAN-1-1-000



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	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		

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Features & Benefits:

- Rolls Thin for Greater Value
- Smooth Elegant Finish
- Superior Taste
- Exceptional Workability
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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.

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). May contain one or more of the following: (coloring), 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 <10 cfu/g
- Aerobic Plate Count 45 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g



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

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

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

*All sizes may not be available in your area.

Peach Petal Vanilla Fondant Light Skin Tone Vanilla Fondant

ORG-B0038-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	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		

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Features & Benefits:

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- Smooth Elegant Finish
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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.

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), titanium dioxide, yellow 5 (E102), red 40 (E129).

Product Characteristics

- Appearance - Light Peach Solid
- Texture - Smooth
- Color - Light Peach
- Aroma - Vanilla
- Foreign Materials - None

Microbiological Specifications

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

Chemical Parameter

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

Water Activity @ 25C

- 0.5 - 1



Net Weight 2lb / 0.91kg*

Gross Weight 2.1lb / 0.96kg

Pail Dimensions
5.1" l x 5.1" w x 4.8" h

10 ea. per case,
72 cases (720 ea.) per pallet

Case Gr. Wt. 22.4lbs / 10.17kg

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 / 755.19kg



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

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

*All sizes may not be available in your area.

White Buttercream Fondant

WHT-GCB02-FON-BCM-1-1-000, WHT-GCB02-FON-BCM-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/562 kJ	384 kcal/1607 kJ
Protein	<0.04 g	<0.10 g
Fat, Total	1.30 g	3.71 g
- Saturated	0.63 g	1.79 g
Carbohydrate	30.66 g	87.6 g
- Total Sugar	31.33 g	89.50 g
- Added Sugar	31.33 g	89.50 g
- Fiber	0.10 g	0.40 g
Sodium	5.6 mg	16 mg
Iron	<0.07 mg	<0.2 mg
Calcium	2.2 mg	6.3 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.

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, titanium dioxide (E171) (coloring), cellulose gum (E466) (thickener), glycerin (E422) (humectant), modified corn starch, potassium sorbate (E202) (preservative), acetic acid (E260) (preservative).

Product Characteristics

- Appearance - White Solid
- Texture - Smooth
- Color - White
- Aroma - Buttercream
- 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 <10 cfu/g
- Aerobic Plate Count 35 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g



Net Weight 10lb / 5kg*

Gross Weight 10.4lb / 5.2kg

Pail Dimensions
7.8" l x 7.8" w x 7.4" h

4 ea. per case,
48 cases (192 ea.) per pallet
Ti Hi 6 x 8

Case Gr. Wt. 42.8lbs / 21.3kg

Case Dimensions
16" l x 16" w x 7.5" h

Pallet Dimensions
48" l x 40" w x 69" h

Pallet Gr. Wt.
2104.8lbs / 1043.8kg



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

*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-000016-R011
Rev. 6-14-2021 LH



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
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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.

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



Net Weight 20lb / 10kg*

Gross Weight 20.9lb / 10.4kg
Pail Dimensions
10.1" l x 10.1" w x 10.1" h
2 ea. per case
40 cases (80 ea.) per pallet
Ti Hi 10 x 4
Case Gr. Wt. 44lbs / 21.3kg
Case Dimensions
20.3" l x 10.3" w x 10.1" h
Pallet Dimensions
48" l x 40" w x 45" h
Pallet Gr. Wt.
1746.9lbs / 800.5kg



Net Weight 10lb / 5kg*

Gross Weight 10.4lb / 5.2kg
Pail Dimensions
7.8" l x 7.8" w x 7.4" h
4 ea. per case
48 cases (192 ea.) per pallet
Ti Hi 6 x 8
Case Gr. Wt. 42.8lbs / 21.3kg
Case Dimensions
16" l x 16" w x 7.5" h
Pallet Dimensions
48" l x 40" w x 69" h
Pallet Gr. Wt.
2104.8lbs / 1043.8kg



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

*All sizes may not be available in your area.