hite Gum Paste





Satin Ice is a premium quality ready-to-use modeling/sculpting paste sugar icing. Mold into life-like flowers & leaves, elegant ruffles, character figures, & more. Finished pieces will set up hard and can be stored in a sealed container for long periods.

Nutrition Information		
Serving Size 2 tbsp (35g)	Oty per 35 g	Oty per 100 g
Energy	134 kcal/562 kJ	384 kcal/1607 kJ
Protein	0.2 g	0.56 g
Fat, Total	0.59 g	1.69 g
- Saturated	0.28 g	0.81 g
Carbohydrate	32.06 g	91.6 g
- Total Sugar	28.18 g	80.05 g
- Added Sugar	28.18 g	80.05 g
- Fiber	0.32 g	0.9 g
Sodium	8.75 mg	25 mg
Iron	0 mg	<0.2 mg
Calcium	3.92 mg	11.2 mg
Potassium	12.6 mg	36 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.

Nut Free • Dairy Free • Gluten Free Vegetarian • Contains Egg

Features & Benefits:

- Rolls Paper Thin
- Smooth Elegant Finish
- Exceptional Workability



- Mix with Fondant for Added Strength
- Endorsed by World's Greatest Artists

Storage: Unused gum paste should be resealed quickly and wrapped airtight. Trimmings stored separately. Store at ambient temperature, away from direct light.

Handling Procedures: Knead gum paste by hand on a smooth, clean, non-stick surface until the desired consistency is achieved. Gum paste can be rolled very thin to create life-like sugar flowers and decorations. It can also be kneaded into fondant (50/50) to strengthen it, allowing the creation of bows, ruffles, figurines etc. Gum paste decorations can be prepared weeks in advance and stored in an airtight container.

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), egg white, titanium dioxide (E171) (coloring), cellulose gum (E466) (thickener), natural and artificial flavors, modified corn starch, potassium sorbate (E202) (preservative), acetic acid (E260) (preservative). Contains: egg.

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

05-1

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 50 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

- Pails 12 Months
- Packets & Boxes 12 Months





Net Weight 5lb / 2.5kg

Gross Weight 5.3lb / 2.6kg Pail Dimensions 6.4" I 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" I x 13.3" w x 11" Pallet Dimensions 48" I 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" | x 5.1" w x 4.8" h 10 ea. per case, 72 cases (720 ea.) per pallet Ti Hi 12 x 6 Case Dimensions 13.1" I x 10.1" w x 9.6" h

Case Gr. Wt. 22.4lbs / 11.1kg Pallet Dimensions 48" I x 40" w x 65" h Pallet Gr. Wt. 1664.9lbs / 822kg



Net Weight 4.4oz / 125g

Gross Weight 4.5oz / 127.8

Packet Dimensions 0.8" I 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" I x 12" w x 7.3" h

Pallet Dimensions 48" I x 40" w x 49" h Pallet Gr. Wt. 1638.6lbs / 739kg

*All sizes may not be available in your area.







^{**1} kcal = 4.184kJ