



Getting Started with DECORATOR'S PANTRY

CMC Powder, Glucose Syrup, Edible Glue

The Decorator's Pantry collection features an assortment of high quality products that are essential in making different creations come to life.



CMC POWDER

THE BASICS:

WHAT IS CMC POWDER?

Satin Ice CMC Powder is an essential ingredient to making homemade gum paste or adding strength and elasticity to pre-made fondant or gum paste. This will allow your intricate creations to dry fast and stand up to gravity.

NUTRITION:

Vegetarian, Nut Free

STORAGE:

Unused CMC Powder should be closed airtight. Store at ambient temperature, away from direct light.

HANDLING:

HOW SHOULD I ADD CMC POWDER TO FONDANT?

Add 1/8 tsp of CMC Powder to 28 g (1 oz) of fondant. Knead the CMC Powder into the fondant and allow the fondant to sit for at least 30 minutes in an airtight container before use.

WILL CMC POWDER AFFECT THE COLOR OR TASTE OF THE FONDANT THAT I MIX IT INTO?

No, CMC Powder will not affect the color or taste of the fondant. As you knead it into the fondant the powder will dissolve.

EDIBLE GLUE

THE BASICS:

WHAT IS EDIBLE GLUE?

Satin Ice Edible Glue provides a powerful adhesion for your edible crafting. Use for attaching edible decorations to cookies, cakes, cupcakes and more!

DOES EDIBLE GLUE DRY CLEAR?

Yes.

NUTRITION:

Vegetarian, Nut Free

STORAGE:

Unused Edible Glue should be closed airtight. Store at ambient temperature, away from direct light.

HANDLING:

HOW SHOULD I APPLY EDIBLE GLUE & WHAT IS IT BEST USED FOR?

A little goes a long way. Simply brush the edible glue in the area where you need adhesion. Using too much glue could make your decorations slide around. Edible glue is commonly used to attach edible decorations such as fondant, gum paste, sprinkles and more!

WILL EDIBLE GLUE WORK TO ASSEMBLE GINGERBREAD HOUSES?

Gingerbread cookie is heavy and dense so we recommend using Satin Ice Royal Icing as the glue for assembling gingerbread houses.

GLUCOSE SYRUP

THE BASICS:

WHAT IS GLUCOSE SYRUP?

Satin Ice Glucose Syrup is a high quality clear corn syrup with a consistent, thick texture and a premium quality pure sugar taste and adds a glossy finish.

NUTRITION:

Vegetarian, Nut Free

STORAGE:

Unused Glucose Syrup should be closed airtight. Store at ambient temperature, away from direct light. Product may darken over time.

HANDLING:

WHAT DO YOU USE GLUCOSE SYRUP FOR?

Glucose Syrup is commonly used to make candy, to sweeten drinks, to prevent crystallization, and is also used in baked goods. It also adds sheen to royal icing.

WHAT IS THE DIFFERENCE BETWEEN GLUCOSE SYRUP AND CORN SYRUP?

They are both natural sweeteners but are derived from different sources but Glucose and corn syrups can be used interchangeably in many recipes because they have similar properties.

FOR MORE INFORMATION VISIT
www.satinice.com