

Green Vanilla Fondant

GRN-AMP11-FON-VAN-1-1-000, GRN-AMP11-FON-VAN-1-1-003
GRN-AMP11-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	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

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 cornstarch or confectioners sugar if desired. Drape over cake and adhere. Trim excess and decorate as desired.

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), glycerine (E422) (humectant), acetic acid (E260) (preservative), yellow 5 (E102), blue 1 (E133).

Nut Free • Dairy Free • Gluten Free • Vegan

Product Characteristics

- Appearance - Green Solid
- Texture - Smooth
- Color - Green
- Aroma - Vanilla
- Foreign Materials - None

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 30 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

Water Activity @ 25C

- 0.5 - 1

Chemical Parameter

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

Shelf Life

- Pails - 18 Months
- Packets & Boxes - 12 Months

Color PPMs

- Yellow 5 (E102) - 337max
- Blue 1 (E133) - 173max



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
50 cases (100 ea.) per pallet
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.
2250lbs / 1087.8kg



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
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
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



Net Weight 4oz / 125g

Gross Weight 4.1oz / 127.8 g
Packet Dimensions
0.8" l x 2.5" w x 6.9" h
96 ea. per case,
50 cases (4800 ea.) per pallet
Case Gr. Wt. 27.7lbs / 13.3kg
Case Dimensions
14.4" l x 10.4" w x 7.3" h
Pallet Dimensions
48" l x 40" w x 43" h
Pallet Gr. Wt.
1389.4lbs / 685.9kg

Green Vanilla Fondant

GRN-AMP11-FON-VAN-1-1-000, GRN-AMP11-FON-VAN-1-1-003
GRN-AMP11-FON-VAN-0-1-000



Item ID	UPC Code	Net Weight	Pkg*	Label Set
10012	183736000121	2 lb (0.91 kg)	BP	US0000
10013	183736000138	5 lb (2.27 kg)	BP	US0000
10590	850903005905	20 lb (9.07 kg)	BP	US0000
10261	891703002619	1 kg (2.20 lb)	BP	US0000
10230	891703002305	2.5 kg (5.51 lb)	BP	US0000
10275	891703002756	5 kg (11.02 lb)	BP	US0000
10244	891703002244	10 kg (22.05 lb)	BP	US0000
10033	183736000336	24 oz (680 g)	FB	US0000
22657	856801002657	4 oz (113 g)	FP	US0000
10261CL00	815322024807	1 kg (2.20 lb)	BP	CL0000
30624AU01	851240006242	1 kg (2.20 lb)	BP	AU0001
30611AU01	851240006112	2.5 kg (5.51 lb)	BP	AU0001
30624AU03	851240006679	1 kg (2.20 lb)	BP	AU0003
30611AU03	851240006549	2.5 kg (5.51 lb)	BP	AU0003
10261CA00	815322020359	1 kg (2.20 lb)	BP	CA0000
10230CA00	815322020212	2.5 kg (5.51 lb)	BP	CA0000
22231CA00	815322025132	125 g	FP	CA0000
22638EX01	851240006389	125 g	FP	EX0001
10261IL01	815322021639	1 kg (2.20 lb)	BP	IL0001
10230IL01	815322024029	2.5 kg (5.51 lb)	BP	IL0001
30624NZ01	815322022919	1 kg (2.20 lb)	BP	NZ0001
30611NZ01	815322022797	2.5 kg (5.51 lb)	BP	NZ0001

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