

# Orange Vanilla Fondant

ORG-AMP13-FON-VAN-1-1-000, ORG-AMP13-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.

## 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 6 (E110).

Nut Free • Dairy Free • Gluten Free • Vegan

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

### Product Characteristics

- Appearance - Orange Solid
- Texture - Smooth
- Color - Orange
- 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 6 (E110) - 615max



#### 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

