

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.

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

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

Nut Free • Dairy Free • Gluten Free • Vegan

Product Characteristics

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

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 40 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

Net Weight 20lb / 10kg	Net Weight 10lb / 5kg	Net Weight 5lb / 2.5kg	Net Weight 2lb / 1kg	Net Weight 24oz
Gross Weight 20.9lb / 10.4kg	Gross Weight 10.4lb / 5.2kg	Gross Weight 5.3lb / 2.6kg	Gross Weight 2.1lb / 1.1kg	Gross Weight 25.3oz
Pail Dimensions 10.1" l x 10.1" w x 10.1" h	Pail Dimensions 7.8" l x 7.8" w x 7.4" 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	Box Dimensions 1.7" l x 4.6" w x 6.5" h
2 ea. per case 50 cases (100 ea.) per pallet	4 ea. per case, 48 cases (192 ea.) per pallet	8 ea. per case, 45 cases (360 ea.) per pallet	10 ea. per case, 72 cases (720 ea.) per pallet	6 ea. per case, 186 cases (1116 ea.) per pallet
Case Gr. Wt. 44lbs / 21.3kg	Case Gr. Wt. 42.8lbs / 21.3kg	Case Gr. Wt. 43.6lbs / 21.6kg	Case Gr. Wt. 22.4lbs / 11.1kg	Case Gr. Wt. 9.8lbs
Case Dimensions 20.3" l x 10.3" w x 10.1" h	Case Dimensions 16" l x 16" w x 7.5" 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 10.8" l x 4.8" w x 6.8" h
Pallet Dimensions 48" l x 40" w x 45" h	Pallet Dimensions 48" l x 40" w x 69" 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 Gr. Wt. 2250lbs / 1087.8kg	Pallet Gr. Wt. 2104.8lbs / 1043.8kg	Pallet Gr. Wt. 2010.3lbs / 995.4kg	Pallet Gr. Wt. 1664.9lbs / 822kg	Pallet Gr. Wt. 1872.8lbs

