

# Dark Chocolate Fondant

DBR-GCB03-FON-VAN-1-1-000, DBR-GCB03-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 away from direct light. **Refrigerate after opening.**

**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, cocoa powder, water, caramel color (E150d), palm oil, glycerine (E422) (humectant), gum tragacanth (E413) (stabilizer), potassium sorbate (E202) (preservative), cellulose gum (E466) (thickener), natural and artificial flavors, modified corn starch, acetic acid (E260) (preservative).

Nut Free • Dairy Free • Gluten Free • Vegan

### Product Characteristics

- Appearance - Brown Solid
- Texture - Smooth
- Color - Brown
- Aroma - Chocolate
- Foreign Materials - None

### Water Activity @ 25C

- 0.5 - 1

### Chemical Parameter

- pH 4.5 - 7.5

### Shelf Life

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

### Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 55 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

Nutrition Information		
Serving Size 2 tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	131 kcal/546 kJ	373 kcal/1561kJ
Protein	1.04 g	2.98 g
Fat, Total	1.54 g	4.4 g
- Saturated	0.78 g	2.23 g
Carbohydrate	28.13 g	80.37 g
- Total Sugar	21.37 g	61.05 g
- Added Sugar	21.37 g	61.05 g
- Fiber	1.86 g	5.3 g
Sodium	23.45 mg	67 mg
Iron	0.7 mg	2 mg
Calcium	62.3 mg	178 mg
Potassium	168 mg	480 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

Net Weight 20lb / 10kg*	Net Weight 5kg*	Net Weight 5lb / 2.5kg*	Net Weight 2lb / 1kg*
Gross Weight 20.9lb / 10.4kg	Gross Weight 5.2kg	Gross Weight 5.3lb / 2.6kg	Gross Weight 2.1lb / 1.1kg
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
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
Case Gr. Wt. 44lbs / 21.3kg	Case Gr. Wt. 21.3kg	Case Gr. Wt. 43.6lbs / 21.6kg	Case Gr. Wt. 22.4lbs / 11.1kg
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
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 Gr. Wt. 2250lbs / 1087.8kg	Pallet Gr. Wt. 1043.8kg	Pallet Gr. Wt. 2010.3lbs / 995.4kg	Pallet Gr. Wt. 1664.9lbs / 822kg

\*All sizes may not be available in your area.

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Item ID	UPC Code	Net Weight	Pkg*	Label Set
10007	183736000077	2 lb (0.91 kg)	BP	US0000
10008	183736000084	5 lb (2.27 kg)	BP	US0000
10009	183736000091	20 lb (9.07 kg)	BP	US0000
10255	891703002558	1 kg (2.20 lb)	BP	US0000
10227	891703002275	2.5 kg (5.51 lb)	BP	US0000
10226	891703002268	10 kg (22.05 lb)	BP	US0000
10029	183736000299	24 oz (680 g)	FB	US0000
22596	856801002596	4 oz (113.4 g)	FP	US0000
10255AU01	851240006181	1 kg (2.20 lb)	BP	AU0001
10227AU01	851240006082	2.5 kg (5.51 lb)	BP	AU0001
10255AU03	851240006617	1 kg (2.20 lb)	BP	AU0003
10227AU03	851240006525	2.5 kg (5.51 lb)	BP	AU0003
10255CA00	815322020298	1 kg (2.20 lb)	BP	CA0000
10227CA00	815322020182	2.5 kg (5.51 lb)	BP	CA0000
10271CA00	815322020458	5 kg (11.02 lb)	BP	CA0000
10226CA00	815322020175	10 kg (22.05 lb)	BP	CA0000
10255CL00	815322024760	1 kg (2.20 lb)	BP	CL0000
10255IL01	815322023923	1 kg (2.20 lb)	BP	IL0001
10227IL01	815322023930	2.5 kg (5.51 lb)	BP	IL0001
10255NZ01	815322022858	1 kg (2.20 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

