

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

