

# Pink Vanilla Fondant

PNK-AMP14-FON-VAN-1-1-000, PNK-AMP14-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.

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), red 3 (E127).

## Nut Free • Dairy Free • Gluten Free • Vegan

### Product Characteristics

- Appearance - Pink Solid
- Texture - Smooth
- Color - Pink
- 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

Net Weight 5lb / 2.5kg*	Net Weight 2lb / 1kg*	Net Weight 4.4oz / 125g	Net Weight 24oz*
Gross Weight 5.3lb / 2.6kg	Gross Weight 2.1lb / 1.1kg	Gross Weight 4.5oz / 127.8	Gross Weight 25.3oz
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	Packet Dimensions 0.8" l x 2.5" w x 6.9" h	Box Dimensions 1.7" l x 4.6" w x 6.5" h
8 ea. per case, 45 cases (360 ea.) per pallet	10 ea. per case, 72 cases (720 ea.) per pallet	96 ea. per case, 54 cases (5184 ea.) per pallet	6 ea. per case, 186 cases (1116 ea.) per pallet
Case Gr. Wt. 43.6lbs / 21.6kg	Case Gr. Wt. 22.4lbs / 11.1kg	Case Gr. Wt. 29.4lbs / 13.3kg	Case Gr. Wt. 9.8lbs
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 14.4" l x 12" w x 7.3" h	Case Dimensions 10.8" l x 4.8" w x 6.8" 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 49" h	Pallet Dimensions 48" l x 40" w x 50" h
Pallet Gr. Wt. 2010.3lbs / 995.4kg	Pallet Gr. Wt. 1664.9lbs / 822kg	Pallet Gr. Wt. 1638.6lbs / 739kg	Pallet Gr. Wt. 1872.8lbs

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



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Item ID	UPC Code	Net Weight	Pkg*	Label Set
10020	183736000206	2 lb (0.91 kg)	BP	US0000
10021	183736000213	5 lb (2.27 kg)	BP	US0000
10263	891703002633	1 kg (2.20 lb)	BP	US0000
10233	891703002336	2.5 kg (5.51 lb)	BP	US0000
10036	183736000367	24 oz (680 g)	FB	US0000
22671	856801002671	4 oz (113 g)	FP	US0000
10263CA00	815322020373	1 kg (2.20 lb)	BP	CA0000
10233CA00	815322020236	2.5 kg (5.51 lb)	BP	CA0000
22245CA00	815322025149	125 g	FP	CA0000
10263IL01	815322021516	1 kg (2.20 lb)	BP	IL0001
10233IL01	815322023978	2.5 kg (5.51 lb)	BP	IL0001

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

