

# Purple Vanilla Fondant

PRLF128A-FON-VAN-1-1000, PRLF128A-FON-VAN-1-1003



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), blue 1 (E133).

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

### Product Characteristics

- Appearance - Purple Solid
- Texture - Smooth
- Color - Purple
- 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

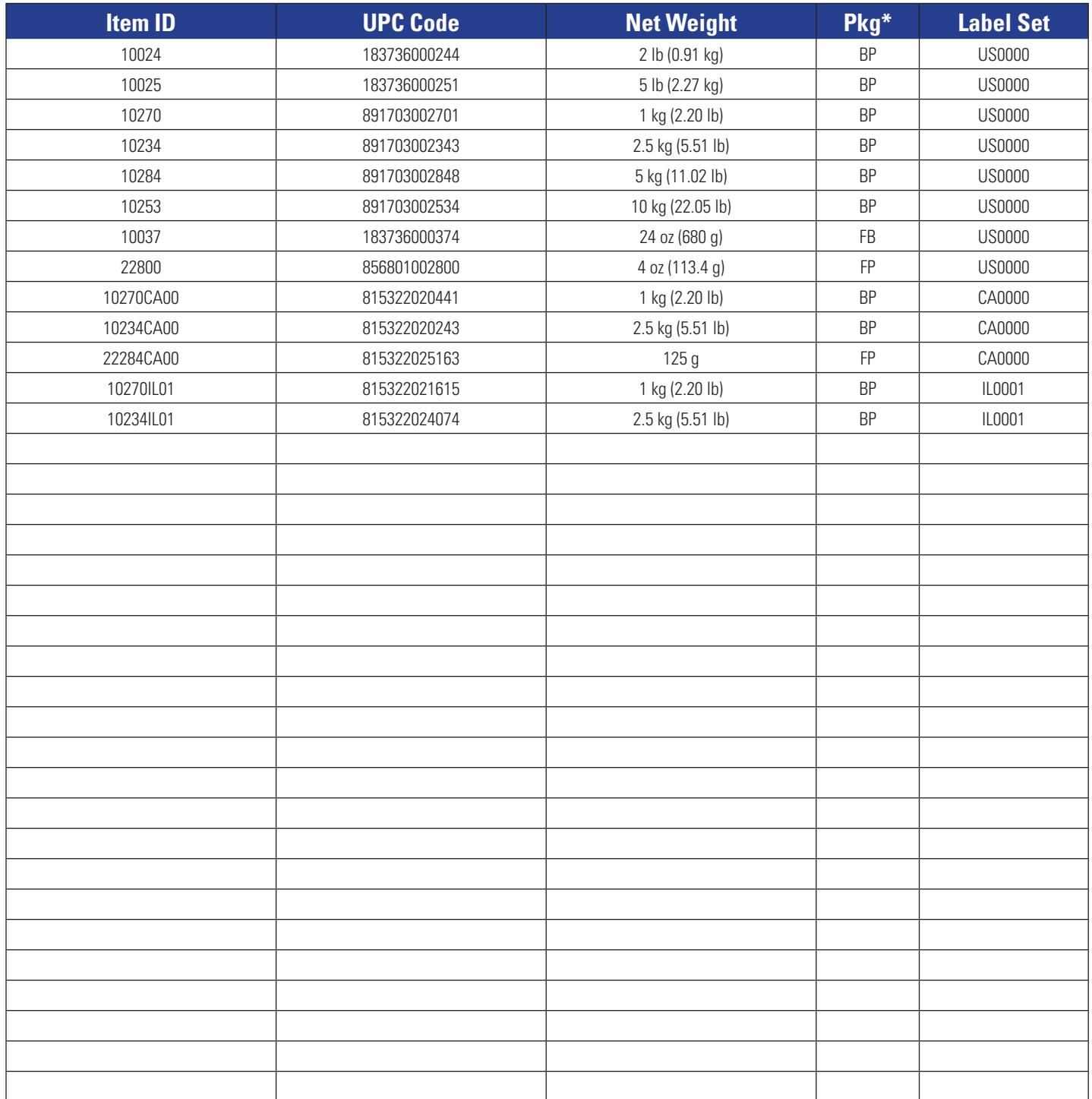
- Pails - 12 Months
- Packets & Boxes - 12 Months

### Color PPMs

- Red 3 (E127) 1021max
- Blue 1 (E133) 304max

| Net Weight 20lb / 10kg                          | Net Weight 10lb / 5kg                            | Net Weight 5lb / 2.5kg                           | Net Weight 2lb / 1kg                              | Net Weight 4oz / 125g                              |
|-------------------------------------------------|--------------------------------------------------|--------------------------------------------------|---------------------------------------------------|----------------------------------------------------|
| 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 4.1oz / 127.8 g                       |
| Pail Dimensions<br>10.1" l x 10.1" w x 10.1" h  | Pail Dimensions<br>7.8" l x 7.8" w x 7.4" h      | Pail Dimensions<br>6.4" l x 6.4" w x 5.75" h     | Pail Dimensions<br>5.1" l x 5.1" w x 4.8" h       | Packet Dimensions<br>0.8" l x 2.5" w x 6.9" h      |
| 2 ea. per case<br>50 cases (100 ea.) per pallet | 4 ea. per case,<br>48 cases (192 ea.) per pallet | 8 ea. per case,<br>45 cases (360 ea.) per pallet | 10 ea. per case,<br>72 cases (720 ea.) per pallet | 96 ea. per case,<br>50 cases (4800 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. 27.7lbs / 13.3kg                      |
| Case Dimensions<br>20.3" l x 10.3" w x 10.1" h  | Case Dimensions<br>16" l x 16" w x 7.5" h        | Case Dimensions<br>13.3" l x 13.3" w x 11" h     | Case Dimensions<br>13.1" l x 10.1" w x 9.6" h     | Case Dimensions<br>14.4" l x 10.4" w x 7.3" h      |
| Pallet Dimensions<br>48" l x 40" w x 45" h      | Pallet Dimensions<br>48" l x 40" w x 69" h       | Pallet Dimensions<br>48" l x 40" w x 65" h       | Pallet Dimensions<br>48" l x 40" w x 65" h        | Pallet Dimensions<br>48" l x 40" w x 43" h         |
| Pallet Gr. Wt.<br>2250lbs / 1087.8kg            | Pallet Gr. Wt.<br>2104.8lbs / 1043.8kg           | Pallet Gr. Wt.<br>2010.3lbs / 995.4kg            | Pallet Gr. Wt.<br>1664.9lbs / 822kg               | Pallet Gr. Wt.<br>1389.4lbs / 685.9kg              |

PRL-F128A-FON-VAN-1-1-000, PRL-F128A-FON-VAN-1-1-003



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