



Product Specification Sheet Ivory Vanilla Fondant

IVR-GCB01-FON-VAN-1-1-000
IVR-GCB01-FON-VAN-1-1-003



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).

Product Usage and Storage

SATIN ICE is a premium quality, non-stick, pliable icing with a smooth, elegant finish for wedding, novelty and special-occasion cakes. Satin Ice serves to seal a cake, lengthening its shelf life, and can also be used as a modeling paste to create decorative borders, flowers, figurines, drapes and bows.

STORAGE AND SHELF LIFE: Pails (18 months) / Boxes & Packets (12 months) Unused fondant should be resealed quickly and trimmings should be stored separately. Both should be wrapped airtight and stored away from direct light at ambient temperature. (68-73°F)

HANDLING PROCEDURES: Crumb coat the cake surface with a thin, smooth layer of buttercream and set aside. Ensure hands, tools and work surface are completely clean and dry. Knead the fondant in small quantities until soft and pliable, keeping warmed portions covered with plastic until ready to combine together for a final knead. Immediately roll or sheet fondant to approximately 1/8 of an inch thick (3 mm) using a non-stick work surface (such as a baking mat, thin dusting of cornstarch, or confectioners sugar). Drape fondant over the cake and adhere to top and sides, trimming excess fondant along the base. Decorate as desired.

Nutrition Information

Serving Size 2 tbsp (35g)

	Qty per 35 g	Qty per 100 g
Energy	136 kcal/569 kJ	387 kcal/1620 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
- Sugars	25.13 g	71.8 g
- Fiber	0.25 g	0.70 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.

Packaging Key

FB	Film wrap inside cardboard box
FP	Film wrapped packet
BP	Plastic bag inside sealed plastic pail

Allergen Information

Gluten Free	Dairy Free	Vegan	Nut Free	
-------------	------------	-------	----------	--

Microbiological Specifications

Aerobic Plate Count 40 cfu/g

Yeast <10 cfu/g

Mold 10 cfu/g

Salmonella Negative per 25 g

Net Weight	Item ID	UPC Code	Product Dimensions			Pkg	Label Set ID
			Depth	Width	Height		
2 lb (0.91 kg)	10004	183736000046	15.24 cm	15.24 cm	15.24 cm	BP	US0000
5 lb (2.27 kg)	10005	183736000053	16 cm	14 cm	16 cm	BP	US0000
20 lb (9.07 kg)	10006	183736000060	25 cm	25 cm	25 cm	BP	US0000
1 kg (2.20 lb)	10254	891703002541	15.24 cm	15.24 cm	15.24 cm	BP	US0000
2.5 kg (5.51 lb)	10225	891703002251	16 cm	14 cm	16 cm	BP	US0000
5 kg (11.02 lb)	10252	891703002527	19.05 cm	20.32 cm	19.05 cm	BP	US0000
10 kg (22.05 lb)	10218	891703002183	25 cm	25 cm	25 cm	BP	US0000
24 oz (680 g)	10028	1837360000282	4.25 cm	11.75 cm	16.5 cm	FB	US0000
1 kg (2.20 lb)	10254CL00	815322024791	15.24 cm	15.24 cm	15.24 cm	BP	CL0000
1 kg (2.20 lb)	10254AU01	851240006174	15.24 cm	15.24 cm	15.24 cm	BP	AU0001
2.5 kg (5.51 lb)	10225AU01	851240006075	16 cm	14 cm	16 cm	BP	AU0001



Product Specification Sheet
Ivory Vanilla Fondant

IVR-GCB01-FON-VAN-1-1-000
IVR-GCB01-FON-VAN-1-1-003



Net Weight	Item ID	UPC Code	Product Dimensions			Pkg	Label Set ID
			Depth	Width	Height		
1 kg (2.20 lb)	10254AU03	851240006600	15.24 cm	15.24 cm	15.24 cm	BP	AU0003
2.5 kg (5.51 lb)	10225AU03	851240006518	16 cm	14 cm	16 cm	BP	AU0003
1 kg (2.20 lb)	10254NZ01	815322022841	15.24 cm	15.24 cm	15.24 cm	BP	NZ0001
1 kg (2.20 lb)	10254IL01	815322023909	15.24 cm	15.24 cm	15.24 cm	BP	IL0001
2.5 kg (5.51 lb)	10225IL01	815322023916	16 cm	14 cm	16 cm	BP	IL0001