

Color Gum Paste

BLK-AMP01-GUM-VAN-1-1-000, RED-AMP20-GUM-VAN-1-1-000



Satin Ice is a premium quality ready-to-use modeling/sculpting paste sugar icing. Mold into life-like flowers & leaves, elegant ruffles, character figures, & more. Finished pieces will set up hard and can be stored in a sealed container for long periods.

Nutrition Information

Serving Size 2 tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	123 kcal/515 kJ	351 kcal/1469 kJ
Protein	0.24 g	0.67 g
Fat, Total	0.41 g	1.18 g
- Saturated	0 g	0 g
Carbohydrate	29.54 g	84.39 g
- Total Sugar	29.53 g	84.37 g
- Added Sugar	29.53 g	84.37 g
- Fiber	0 g	<0.2 g
Sodium	12.6 mg	36 mg
Iron	0.18 mg	0.5 mg
Calcium	4.2 mg	12 mg
Potassium	12.6 mg	36 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

Nut Free • Dairy Free • Gluten Free
Vegetarian • Contains Egg

Features & Benefits:

- Rolls Paper Thin
- Smooth Elegant Finish
- Exceptional Workability
- Mix with Fondant for Added Strength
- Endorsed by World's Greatest Artists



Storage: Unused gum paste should be resealed quickly and wrapped airtight. Trimmings stored separately. Store at ambient temperature, away from direct light.

Handling Procedures: Knead gum paste by hand on a smooth, clean, non-stick surface until the desired consistency is achieved. Gum paste can be rolled very thin to create life-like sugar flowers and decorations. It can also be kneaded into fondant (50/50) to strengthen it, allowing the creation of bows, ruffles, figurines etc. Gum paste decorations can be prepared weeks in advance and stored in an airtight container.

Shipping: Retail orders will ship via UPS, ground 3-5 days (US only). All other orders will be FOB from Chester, NY. You are free to choose your own freight company and pay transportation directly. You are required to keep all scheduled pick up dates. If pickup scheduled is not met, penalties may apply. Satin Fine Foods can offer comparative transportation rates and transportation charges will be added to the product invoice.

Temperature for distribution and warehousing: Product should be stored/warehoused below 85° F. The temperature of the product is important mostly to the end user and should be below 85° F before handling.

Facility: Our 100,000 sqft custom built facility is Nut Free, Kosher & FSSC 22000 Certified.

Ingredients: Sugar, corn syrup, water, palm oil, gum tragacanth (E413) (stabilizer), egg white, cellulose gum (E466) (thickener), natural and artificial flavors, modified corn starch, potassium sorbate (E202) (preservative), acetic acid (E460) (preservative).
For Black: blue 1 (E133), red 40 (E129), yellow 6 (E110), red 3 (E127), yellow 5 (E102)
For Red: red 40 (E129), red 3 (E127), yellow 6 (E110). **Contains: egg.**

Product Characteristics

- Appearance - Color Solid
- Texture - Smooth
- Color - Color
- Aroma - Vanilla
- Foreign Materials - None

Chemical Parameter

- pH 4.5 - 7.5
- Heavy Metals <0.01mg/kg

Water Activity @ 25C

- 0.5 - 1

Microbiological Specifications

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

Shelf Life



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
Ti Hi 12 x 6
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



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*All sizes may not be available in your area.