Onyx Black & Bombshell Brown

BLK-AMP01-VAC-CCD-DRM-0-0-000, MBR-CPC00-VAC-CCD-DRM-0-0-000



Nutrition Information	
Serving Size 2 tbsp (35g)	Oty per 35 g
Energy	190 kcal
Protein	0 g
Fat, Total	5 g
- Saturated	3.5 g
Carbohydrate	36 g
- Total Sugar	31 g
- Added Sugar	31 g
- Fiber	< 1 g
Sodium	30 mg
Iron	0.2 mg
Calcium	0 mg
Potassium	0 mg
Vitamin D	0 mcg

^{*} Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request. **1 kcal = 4.184kJ

Storage: Store extra Dream in an air-tight container. Recommended shipping and storage temperature not to exceed 85° F.

Rolled Fondan

Handling Procedures: Knead until soft and pliable before use. Fondant can be microwaved for 5-10 seconds to soften. Crumb coat cake with buttercream. Freeze or refrigerate coated cake if necessary to harden. Knead until soft and pliable on clean surface with powdered sugar, then roll out to desired thickness. Lift, center over cake and gently drape. Smooth top and sides & trim excess at the base.

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 an 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, chocolate (sugar, vegetable oil [palm kernel oil, hydrogenated palm kernel and cottonseed oils], nonfat dry milk, cocoa processed with alkali, cocoa, glyceryl lacto esters of fatty acids, soy lecithin, salt), corn syrup, palm oil, water, vegetable gums (gum acacia, xanthan gum), sodium carboxymethyl cellulose, natural and artificial flavors, citric acid, glycerin, potassium sorbate. May contain one or more of the following: red 40 (E129), yellow 6 (E110), red 3 (E127), yellow 5 (E102), caramel color.

Nut Free • Gluten Free • Vegetarian Contains Soy • Contains Milk

Product Characteristics

Shelf Life Appearance - Dough-like

Texture - Smooth

- Color Brown or Black
- Aroma Dark Chocolate
- Foreign Materials None



Net Weight 8lb / 3.63kg

Gross Weight 8.4lb / 3.8kg Pail Dimensions 7.8" l x 7.8" w x 5.6" h 4 ea. per case 30 cases (120 ea.) per pallet Ti Hi 6 x 5 Case Gr. Wt. 34.7lb / 15.7kg Case Dimensions 15" | x 15" w x 6" h Pallet Dimensions 48" I x 40" w x 30" Pallet Gr. Wt. 1091.2lb / 494.9kg



Net Weight 4lb / 1.81kg

Gross Weight 4.8lb / 2.2kg Pail Dimensions 5.8" I x 5.8" w x 3" h 4 ea. per case 72 cases (288 ea.) per pallet Ti Hi 9 x 8 Case Gr. Wt. 19.9lb / 9.1kg Case Dimensions 12" I x 12" w x 5" I Pallet Dimensions 48" I x 40" w x 45" I

Pallet Gr. Wt. 1488lb / 674.95kg *All sizes may not be available in your area.



Net Weight 2lb /0.91kg

Gross Weight 2.1lb / 1.1kg Pail Dimensions 5.1" | x 5.1" w x 4.3" h 8 ea. per case, 84 cases (672 ea.) per pallet Ti Hi 12 x 7 Case Gr. Wt. 16.9lbs/ 7.67kg Case Dimensions 10.3" I x 10.2" w x 9" h Pallet Dimensions 48" I x 40" w x 68" h Pallet Gr. Wt.

1471.3lbs / 667.37kg







