Colored Glitter Glaze



Satin Ice Glitter Glaze adds a fun sparkly finish to desserts, cakes, doughnuts, cookies and so much more! With bold colors and delicious vanilla flavor, this ready-to-use glaze will transform any sweet treat.

Nutrition Information		
Serving Size 1 tsp (4g)	Oty per 4 g	Oty per 100 g
Energy	8 kcal/35 kJ	209 kcal/872 kJ
Protein	0 g	0.01 g
Fat, Total	0 g	0 g
- Saturated	0 g	0 g
- Trans	0 g	0 g
Carbohydrate	2.10 g	52.38 g
- Total Sugar	1.11 g	27.84 g
- Added Sugar	1.11 g	27.84 g
- Fiber	0.01 g	0.17 g
Sodium	1.09 mg	27.19 mg
Iron	0 mg	0.04 mg
Calcium	0.03 mg	0.72 mg
Potassium	1.06 mg	26.46 mg
Vitamin D	0 mcg	0 mcg
* Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request		

Tree/Peanut Free • Gluten Free • Dairy Free Vegetarian



Features & Benefits:

- Fun Sparkly Finish, Glittery High Shine
- User Friendly, Just Twist & Squeeze
- Easy, drip applicator
- Delicious vanilla flavor

Storage: Store sealed in a dry place at ambient temperature.

Instructions: Remove the safety food seal. Simply twist the top of the bottle and squeeze.

To make a drip cake:

- Cover cake with a smooth, even layer of frosting. Place the cake on the center of a turntable to begin
- Starting in the middle, slowly spin the turntable and squeeze the glaze on top of the cake. Work your way out to the edge, covering the top and forming a large tight swirl.
- 3. To smooth the glaze on top of the cake, use an offset spatula and apply light pressure on top of the glaze while spinning the turntable.
- To achieve the drip effect, start at the top edge of the cake and squeeze the glaze in spots you want a drip. For short drips, squeeze lightly. For longer drips squeeze with more pressure.

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.

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

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Ingredients: Corn syrup, water, sugar, modified corn starch, mica based pearlescent pigment, agar gum, carrageenan gum, glucono delta lactone, sodium benzoate & potassium sorbate (preservatives), citric acid, natural & artificial flavors. May contain one or more of the following: titanium dioxide, red 40, blue 1 FCF, yellow 6, yellow 5, beet powder, blue 1 FCF lake. *Processed in a facility that uses egg and soy.*

Product Characteristics

- Color Varies
- Texture Semisolid
- Aroma Sweet/Vanilla
- Foreign Materials None

Chemical Parameter

• pH 4.5 - 5.5

Shelf Life

Bottles - 24 months

3ct. Case 36ct. Case Net Weight 10oz / 284g Net Weight 10oz / 284g Gross Weight 11.2oz / 318g Gross Weight 11.2oz / 318g Bottle Dimensions 2" I x 2" w x 7.5" h **Bottle Dimensions** 36 ea. per case 48 cases (1728 ea.) per pallet 3 ea. per case Ti Hi 8 x 6 Case Gr. Wt. 2.2lbs / 1kg Case Gr. Wt. 27.13lbs / 12.3kg Case Dimensions 13.5" I x 13" w x 8.5" h Case Dimensions 7.8" I x 6.3" w x 2.3" h Pallet Dimensions 40" I x 48" w x 54" Pallet Gr. Wt. 1352lbs / 613kg







**1 kcal = 4.184kJ