# mmer Vanilla Fondant

SVR-B0050-FON-VAN-1-1-000, GLD-B0051-FON-VAN-1-1-000 WSH-B0050-FON-VAN-1-1-000





The Satin Ice Shimmer Collection is premixed with ultra-fine edible glitter to give your fondant work a touch of elegance without the extra time and materials.

Nutrition Information		
Serving Size 2 tbsp (35g)	Qty per 35 g	Oty 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

<sup>\*</sup> Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request.

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

### **Features & Benefits:**

- Superior Taste
- Beautiful on its own
- Use as a base for enhanced finishes
- 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.

**Covering cakes:** Crumb coat cake with buttercream. Knead fondant until pliable. Roll to 1/8" (3mm) on a non-stick surface (e.g. baking mat). Use a thin dusting of corn starch or confectioners sugar if desired. Drape over cake and adhere. Trim excess and decorate as

**Covering cupcakes:** Roll to 1/8" thin, cut into circles the size of the cupcake. Frost lightly with buttercream and apply fondant to top.

Covering cookies: Roll fondant thin, cut into desired shape. Use 1 oz fondant for every 3 oz or more of cookie.

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, canola oil, palm oil, cellulose gum (E466)(thickener). natural and artificial flavors, modified corn starch, glycerin (E422)(humectant), potassium sorbate (E202)(preservative), acetic acid (E260)(preservative), pearlescent pigment (E171,

E155). May contain one or more of the following: caramel color (E150c), blue 1 (E133), red

#### **Product Characteristics**

Appearance - Shimmery Solid

40 (E129), yellow 6 (E110), red 3 (E127), yellow 5 (E102).

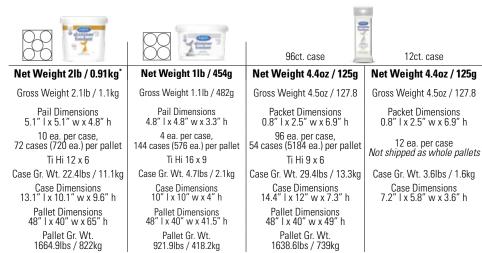
- Texture Smooth
- Color Gold, Silver, Pearl
- Aroma Vanilla
- Foreign Materials None

#### **Shelf Life**

- Pails 12 Months
- Packets & Boxes 12 Months

#### Microbiological Specifications

- Total Coliforms <3 MPN/g</li>
- Aerobic Plate Count 10 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <3 MPN/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g



\*All sizes may not be available in your area.



<sup>\*\*1</sup> kcal = 4.184kJ