

White Buttercream Fondant

WHT-GCB02-FON-BCM-1-1-000, WHT-GCB02-FON-BCM-0-1-000



Satin Ice is a premium quality fondant for creating a smooth, elegant finish for wedding, novelty and special-occasion cakes. Additionally, it is used as a modeling paste to create decorative borders, flowers, figurines, drapes & bows.

Nutrition Information

Serving Size 2 tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	134 kcal/562 kJ	384 kcal/1607 kJ
Protein	<0.04 g	<0.10 g
Fat, Total	1.30 g	3.71 g
- Saturated	0.63 g	1.79 g
Carbohydrate	30.66 g	87.6 g
- Total Sugar	31.33 g	89.50 g
- Added Sugar	31.33 g	89.50 g
- Fiber	0.10 g	0.40 g
Sodium	5.6 mg	16 mg
Iron	<0.07 mg	<0.2 mg
Calcium	2.2 mg	6.3 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.

**1 kcal = 4.184kJ

Nut Free • Dairy Free • Gluten Free • Vegan

Features & Benefits:

- Rolls Thin for Greater Value
- Smooth Elegant Finish
- Superior Taste
- Exceptional Workability
- 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.

Handling Procedures: Crumb coat cake with a thin, smooth layer of buttercream. Refrigerate or set aside. Keep hands, tools and work surface completely dry. Moving quickly, knead fondant in small quantities and combine for final knead. Immediately roll to 1/8 inch (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 desired.

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), natural and artificial flavors, titanium dioxide (E171) (coloring), cellulose gum (E466) (thickener), glycerin (E422) (humectant), modified corn starch, potassium sorbate (E202) (preservative), acetic acid (E260) (preservative).

Product Characteristics

- Appearance - White Solid
- Texture - Smooth
- Color - White
- Aroma - Buttercream
- 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 35 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 10lb / 5kg*

Gross Weight 10.4lb / 5.2kg

Pail Dimensions
7.8" l x 7.8" w x 7.4" h

4 ea. per case,
48 cases (192 ea.) per pallet
Ti Hi 6 x 8

Case Gr. Wt. 42.8lbs / 21.3kg

Case Dimensions
16" l x 16" w x 7.5" h

Pallet Dimensions
48" l x 40" w x 69" h

Pallet Gr. Wt.
2104.8lbs / 1043.8kg



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

*All sizes may not be available in your area.

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