TROPICAL FONDANT

All you need to know about working with

WHAT IS TROPICAL FONDANT?

Tropical Fondant is formulated for optimum performance in hot and humid conditions. Additional benefits include increased elasticity, extended drying time and minimal to no sweating in transition from cold to warm environments. Whether it's a commercial or home application, our Tropical Fondant outperforms all others!

WHY IS TROPICAL FONDANT FIRM?

Tropical Fondant is formulated to stand up to heat and humidity which creates a firmer texture when the product is unkneaded. Once kneaded, it transforms into a smooth and elastic product which aids in flawless coverage with sharp edges that won't crack. If the fondant is too firm to knead, it can be microwaved for 5 seconds to soften and help get started. We do not recommend microwaving for extended amounts of time as that will change the composition of the fondant.

HOW DO YOU GET TROPICAL FONDANT OUT OF THE PAIL?

Because the Tropical Fondant is firmer than classic, we recommend using a sharp knife to cut portions off.

CAN YOU USE THIS FONDANT IF YOU DON'T LIVE IN A HUMID CLIMATE?

Yes, although this fondant is great in hot and humid climates, Tropical Fondant can be used in any climate and has a great workability, slower drying time and is super elastic.

CAN I STORE FINISHED PIECES IN THE FRIDGE OR FREEZER?

Yes, there will be little to no sweating in transition from cold to warm environments, and colors will not bleed. In extreme cases of shifts in humidity or temperature, where sweating does occur, let the cake sit until the moisture is reabsorbed.

WHAT KIND OF FOOD COLOR SHOULD I USE?

Any food color you use with other fondants will take beautifully in Satin Ice Tropical Fondant. Tropical Fondant is a natural white, however you can use white food color to create a brighter white.

CLEAN LABEL
Tropical Fondant is free from artificial flavors, dyes and preservatives.

ALLERGENS
Vegan, Gluten Free, Dairy Free, Nut Free, Kosher Pareve

FLAVOR
Natural Buttercream