

Peppermint Mocha Fondant



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/561 kJ	383 kcal/1603 kJ
Protein	0.3 g	0.85 g
Fat, Total	1.26 g	3.61 g
- Saturated	0.65 g	1.85 g
Carbohydrate	30.39 g	86.83 g
- Total Sugar	27.86 g	79.61 g
- Added Sugar	27.86 g	79.61 g
- Fiber	0.2 g	0.7 g
Sodium	7 mg	20 mg
Iron	0.07 mg	0.2 mg
Calcium	3 mg	9 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

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 cornstarch or confectioners sugar if desired. Drape over cake and adhere. Trim excess and decorate as desired.

Ingredients: Sugar, corn syrup, water, palm oil, gum tragacanth (stabilizer), natural and artificial flavors, titanium dioxide (coloring), cellulose gum (thickener), glycerine (humectant), modified corn starch, potassium sorbate (preservative), acetic acid (preservative).

Nut Free • Dairy Free • Gluten Free • Vegan

Product Characteristics

- Appearance - White Solid
- Texture - Smooth
- Color - White
- Aroma - Peppermint Mocha
- Foreign Materials - None

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count 45 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

Water Activity @ 25C

- 0.5 - 1

Chemical Parameter

- pH 4.5 - 7.5
- Heavy Metals <0.01mg/kg

Shelf Life

- Pails - 12 Months
- Packets - 12 Months



Net Weight 5lb (2.27kg)

Gross Weight 5.3lb
 Pail Dimensions
 6.4" l x 6.4" w x 5.75" h
 8 ea. per case,
 45 cases (360 ea.) per pallet
 Case Gr. Wt. 43.6lbs
 Case Dimensions
 13.3" l x 13.3" w x 11" h
 Pallet Dimensions
 48" l x 40" w x 65" h
 Pallet Gr. Wt.
 2010.3lbs



Net Weight 2lb (0.91kg)

Gross Weight 2.1lb
 Pail Dimensions
 5.1" l x 5.1" w x 4.8" h
 10 ea. per case,
 72 cases (720 ea.) per pallet
 Case Gr. Wt. 22.4lbs
 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



Net Weight 4.4oz (125g)

Gross Weight 4.5oz / 127.8
 Packet Dimensions
 0.8" l x 2.5" w x 6.9" h
 96 ea. per case,
 54 cases (5184 ea.) per pallet
 Case Gr. Wt. 29.4lbs / 13.3kg
 Case Dimensions
 14.4" l x 12" w x 7.3" h
 Pallet Dimensions
 48" l x 40" w x 49" h
 Pallet Gr. Wt.
 1638.6lbs / 739kg

***Packaging Key**

 **K PAREVE**