



## America's Leading Rolled Fondant Cake Icing

### Ordering

Please contact us and we will be pleased to direct you to a local distributor supplier in your area.

CAKE DIAMETER	NET WT.
6" round cake	10 oz.
8" round cake	12 oz.
10" round cake	18 oz.
12" round cake	24 oz.
14" round cake	48 oz.



### Distributor Opportunities

Kevin O' Reilly is the founder of Satin Fine Foods and the visionary behind the creation of Satin Ice rolled fondant. Satin Fine Foods, Inc. is the leading commercial producer of rolled fondant in North America and supplies the Satin Ice product through global distributors to many diverse cultural markets. We are committed to developing long-term relations with our network of both national and international Bakery, Pastry, and Foodservice distributors. Please contact us for further information.



### Contact Us

Phone or e-mail our office for information regarding hands-on instructional classes, seminars, and upcoming demonstration opportunities.

**Satin Fine Foods, Inc.**  
 37 Elkay Drive, Suite 41  
 Chester, NY 10918-3025  
 Phone 845.469.1034 | Fax 845.469.8345  
 Email [contact@satinfinefoods.com](mailto:contact@satinfinefoods.com)

### Our special thanks to:

- |                     |                             |
|---------------------|-----------------------------|
| Jorg Amsler         | Truly Jorg's Patisserie, MA |
| Ron Ben-Israel      | Ron Ben-Israel Cakes, NY    |
| Nhora De La Pava    | Sweet Touch by Nhora, FL    |
| Anne Heap           | Pink Cake Box, NJ           |
| Mercedes Strachwsky | Bake Me A Cake, FL          |
| Elisa Strauss       | Confetti Cakes, NY          |
| Buddy Valastro      | Carlo's Bake Shop, NJ       |

Cake images created by and supplied courtesy of Mercedes Strachwsky, Bake Me A Cake, FL (except where noted). Buddy Valastro photo provided courtesy of TackeffPhotography.com.



**MADE IN USA**

[www.satinfinefoods.com](http://www.satinfinefoods.com)



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Elisa Strauss  
Confetti Cakes, NY



Jorg Amsler  
Truly Jorg's Patisserie, MA

## How It Works

- Pre-ice outer surface of the cake.
- Knead Satin Ice until pliable and elastic.
- Roll out using a light dusting of corn starch to prevent sticking.
- Drape icing over cake and adhere to surface.
- Trim excess and reseal in airtight container.
- Decorate cake as desired.

Note: Finished cakes may be refrigerated or frozen once boxed or covered.

Use powder or pastes to color fondant.



## Superior Qualities

- Preferred for its overall ease of use and delicious creamy taste.
- Used to decorate wedding & novelty cakes, cup cakes, cookies, etc.
- Available in a variety of pre-mixed colors.
- Great for modeling character figures, bows, drapes, swags and more.
- Satin Ice seals the cake extending the product shelf life.
- Product contains 0g trans fats, 0g cholesterol, and is certified kosher pareve.

## A Rainbow of Colors

Satin Ice is now available in primary ready-to-use pre-mixed colors. Any of these colors may be mixed with white to create a lighter shade or combined with one or several colors to match a specific color requirement. Please refer to our Color Mix Guide for ratio guidelines or check out our exclusive web-based color guide at [www.satinfinefoods.com](http://www.satinfinefoods.com).



## Supermarket Trends

Satin Ice is a no-mess, clean and easy-to-use product, mastered with just a few basic instructional steps. As an added benefit, Satin Ice cakes have an increased shelf life.



Many in-store bakeries are taking advantage of the high-profits generated from Satin Ice decorated cakes.



## Profitability

Satin Ice is a very creative medium and is featured on many TV cake challenge shows which are gaining huge popularity. Today's consumers are requesting Satin Ice decorated cakes that generate high profits for the baker.



Cake image created by and supplied courtesy of Elisa Strauss, Confetti Cakes, NY