

BAKE*Sense*

Sensible Baking Solutions.

ROLLED FONDANT & GUM PASTE



Quality you trust, every day.

BAKEsense

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When pouring your heart and soul into creating artistically decorated cakes and pastries, you deserve to work only with the best, and when it comes to quality you trust, every day, trust the BakeSense line of Rolled Fondant and Gum Paste.

BakeSense Rolled Fondant is a premium quality non-stick fondant icing with a delicious creamy taste. It delivers a smooth, silky finish that will not dry out or crack and it comes in a wide variety of colors. BakeSense Rolled Fondant is easy to use: just knead, roll and shape. Covering your cakes with BakeSense Rolled Fondant will not only make them beautiful, but also help seal in the freshness and extend the shelf life of your creations.

BakeSense Gum Paste is a premium quality glycerin free fondant icing, delivering a smooth, silky finish similar to our BakeSense Rolled Fondant. It can be rolled much thinner without tearing and dries very hard, fast enough to get clean lines or to make cutout flowers, stripes, letters or ribbons while remaining malleable long enough to sculpt figurines and intricate flower petals. BakeSense Gum Paste can easily be colored with food coloring paste or gel.

Our line of BakeSense Rolled Fondant and Gum Paste is Kosher certified, nut free, gluten free and dairy free to meet your customers' demand for decorated specialty cakes and pastries.

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Time-tested Performance
Delicious & Creamy Flavor
Easy-to-use
Variety of Colors
Kosher Certified



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ITEM #	DESCRIPTION	COLOR CODE	PACK / SIZE
WHITE FONDANT			
52243	WHITE VANILLA ROLLED FONDANT		2 / 20 LBS
52244	WHITE VANILLA ROLLED FONDANT		1 / 20 LBS
52245	WHITE VANILLA ROLLED FONDANT		8 / 5 LBS
52246	WHITE VANILLA ROLLED FONDANT		1 / 5 LBS
COLORED FONDANT			
52247	IVORY VANILLA ROLLED FONDANT		2 / 20 LBS
52248	IVORY VANILLA ROLLED FONDANT		1 / 20 LBS
52249	BLACK VANILLA ROLLED FONDANT		8 / 5 LBS
52250	BLACK VANILLA ROLLED FONDANT		1 / 5 LBS
52251	RED VANILLA ROLLED FONDANT		8 / 5 LBS
52252	RED VANILLA ROLLED FONDANT		1 / 5 LBS
52253	BLUE VANILLA ROLLED FONDANT		8 / 5 LBS
52254	BLUE VANILLA ROLLED FONDANT		1 / 5 LBS
52255	GREEN VANILLA ROLLED FONDANT		8 / 5 LBS
52256	GREEN VANILLA ROLLED FONDANT		1 / 5 LBS
52257	YELLOW VANILLA ROLLED FONDANT		8 / 5 LBS
52258	YELLOW VANILLA ROLLED FONDANT		1 / 5 LBS
52259	PINK VANILLA ROLLED FONDANT		8 / 5 LBS
52260	PINK VANILLA ROLLED FONDANT		1 / 5 LBS
52261	ORANGE VANILLA ROLLED FONDANT		8 / 5 LBS
52262	ORANGE VANILLA ROLLED FONDANT		1 / 5 LBS
52263	PURPLE VANILLA ROLLED FONDANT		8 / 5 LBS
52264	PURPLE VANILLA ROLLED FONDANT		1 / 5 LBS
52265	DARK CHOCOLATE ROLLED FONDANT		8 / 5 LBS
52266	DARK CHOCOLATE ROLLED FONDANT		1 / 5 LBS
GUM PASTE			
52267	WHITE VANILLA GUM PASTE		8 / 5 LBS
52268	WHITE VANILLA GUM PASTE		1 / 5 LBS

Please check with your BakeMark sales representative for product availability in your region.



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ROLLED FONDANT COLOR MIXING GUIDE

52243/52244 52245/52246 WHITE	52259/52260 PINK	1 Red 1 Yellow	1 Orange 1 Dark Ch. 1 Ivory	4 Yellow 1 Dark Ch.	4 Blue 1 Yellow	15 Blue 1 Black	2 Blue 1 Pink
52249/52250 BLACK	16 Pink 16 White 1 Blue	2 Yellow 1 Red	100 Ivory 1 Orange 1 Dark Ch.	4 Orange 1 Blue	4 Blue 1 Orange	8 Blue 1 Black	4 White 1 Purple
2 White 1 Black	4 White 1 Pink	4 Orange 1 Red	50 Ivory 2 Yellow 1 Dark Ch.	8 Orange 1 Blue	1 Green 1 Blue	6 Blue 1 Black	4 White 1 Purple 1 Pink
4 White 1 Black	6 White 1 Pink	4 Yellow 1 Red	52257/52258 YELLOW	1 Red 1 Green 1 Yellow	6 White 2 Blue 1 Green	4 Blue 1 Black	4 White 1 Blue 1 Red
10 White 1 Black	2 White 1 Red	1 Pink 1 Yellow	4 White 1 Yellow	Forrest: 4 Green 1 Black	4 White 3 Blue 1 Green	6 Blue 1 Red	8 White 4 Pink 1 Blue
25 White 1 Black	4 White 1 Red	52261/52262 ORANGE	2 White 1 Yellow 1 Ivory	52255/52256 GREEN	4 Blue 4 White 1 Yellow	Reflex: 2 Blue 1 Purple	4 Pink 1 Blue
50 White 1 Black	9 Red 1 Blue	8 Yellow 1 Red	52265/52266 DARK CHOCOLATE	3 Green 2 Yellow	52253/52254 BLUE	4 Blue 1 Purple	16 Pink 1 Blue
52247/52248 IVORY	4 Red 4 Pink 1 Blue	1 Orange 1 Yellow	1 Dark Ch. 1 Orange	1 Green 1 Yellow	2 White 1 Blue	2 Blue 1 Red	8 Red 8 White 1 Blue
50 Ivory 1 Orange	3 Red 1 Green	2 Yellow 2 White 1 Red	2 Orange 1 Dark Ch.	3 Yellow 1 Blue	3 White 1 Blue	1 Blue 1 Red	12 Red 8 White 1 Blue
4 White 1 Ivory	52251/52252 RED	8 Orange 1 Green	1 Dark Ch. 1 White	4 White 1 Green 1 Yellow	4 White 1 Blue	52263/52264 PURPLE	4 Pink 1 Red 1 Blue
8 White 1 Red 1 Yellow	10 Red 1 Purple	2 White 1 Orange	3 Red 3 Yellow 1 Green 1 Blue	2 Yellow 1 Green 1 White	6 White 1 Blue	1 Blue 1 Purple	8 Red 2 White 1 Blue
4 White 1 Red 1 Yellow	1 Orange 1 Red	4 Ivory 1 Orange	4 White 1 Dark Ch.	4 White 1 Green	4 Blue 1 Pink	2 Blue 1 Pink 1 Black	10 Pink 4 Red 1 Blue
6 Pink 1 Yellow	2 Pink 1 Red 1 Yellow	8 Ivory 1 Orange	4 Orange 1 Dark Ch.	3 Blue 1 Yellow	6 Blue 1 Pink	1 Blue 1 Pink	8 Red 1 Blue

Legend: Large color blocks with color names in CAPS represent BakeSense fondant colors. Mixing amounts/parts are mixed by weight or volume.

TIPS:

- (1) These color mixes are intended as a helpful guide and not to serve as a precise color chart. Please use accordingly.
- (2) Make sure your hands are kept clean when mixing up fondant to avoid cross-contamination of colors.
- (3) To lighten a color, add white in large amounts. Begin mixing with small amounts of white and color so the volume does not become too large.
- (4) For a warmer mix color, replace the white fondant in the color mix with ivory fondant.
- (5) To darken a color, add black in very small amounts.



Shaping the Future Together™

Ask your BakeMark sales representative for more information on products and recipe ideas.

Visit us on the web at www.yourbakemark.com