



Product Code: 16658

# BETTERCREME® CREAM CHEESE ICING, 12 12-OZ BAGS

Pre-whipped cream cheese flavored icing in a convenient pre-filled pastry bag, with a smooth texture, and a light and creamy taste. Great for decorating cupcakes, cakes or any other dessert.

## Nutrition Facts

26 Servings Per Container

### Serving Size

\* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



### SPECIFICATIONS & STORAGE

GTIN:	10049800166582
Kosher Certification:	OU
Kosher Status:	DAIRY
Case Count:	12
Master Pack:	CASE
Net Case Weight:	9 LB
Gross Case Weight:	10.29 LB
Case Cube:	0.544
Pallet Pattern:	16 Ti x 8 Hi (128 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	540 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	7 DAYS
Shelf Life Ambient, Prepared:	5 DAYS
Shelf Life Refrigerated, Thawed:	21 DAYS
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	12 OZ
Case Dimensions:	12.5 IN L x 9.25 IN W x 8.12 IN H
Item Dimensions:	15.0 IN L x 5.0 IN W x 2.0 IN H

### PRODUCT INGREDIENTS

SUGAR, WATER, HYDROGENATED VEGETABLE OIL (PALM, PALM KERNEL, COCONUT AND/OR COTTONSEED), CORN SYRUP, DEXTROSE, CONTAINS LESS THAN 2% OF THE FOLLOWING: CREAM CHEESE (MILK, NONFAT DRY MILK, CULTURES, SALT, CAROB BEAN GUM, ENZYME), SODIUM CASEINATE (A MILK DERIVATIVE), NATURAL FLAVOR (CONTAINS MILK INGREDIENTS), POLYSORBATE 60, CARBOHYDRATE GUM, DISODIUM PHOSPHATE, SODIUM CITRATE, SALT, CELLULOSE GEL, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), POLYGLYCEROL ESTERS OF FATTY ACIDS, CELLULOSE GUM, XANTHAN GUM, COLORED WITH (TURMERIC AND ANNATTO EXTRACTS).

### ALLERGENS

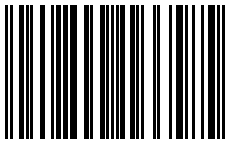
CONTAINS: MILK

DERIVED FROM BIOENGINEERING

### TIPS & HANDLING

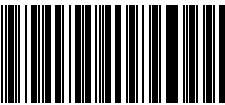
BETTERCREME® CREATES MOMENTS THAT WOW! STORAGE ARRIVES FROZEN. STORE AT 0°F OR BELOW. THAW IN REFRIGERATOR OVERNIGHT. DO NOT REFREEZE PRODUCT. SHELF LIFE: \* THAWED UNOPENED PRODUCT IN REFRIGERATOR: 21 DAYS \* APPLIED TO PRODUCT (REFRIGERATED): 7 DAYS \* APPLIED TO PRODUCT (NON-REFRIGERATED: LESS THAN 80°F): 5 DAYS FOR BASE ICED CAKES: 1. CUT ON BASED ICED DOTTED LINE AT BOTTOM OF THE BACK OF THE BAG. 2. INSERT CUT END DOWN INSIDE OF DECORATOR BAG WITH SPEED ICER TIP. 3. TO USE, SQUEEZE FROM THE WIDE END AND GUIDE TIP WITH OTHER HAND. [Graphic Chart] 1 Bag = ¼ Sheet OR 8" Double Layer FOR DECORATING CUPCAKES: 1. CUT ON DOTTED LINE AT BOTTOM OF THE FRONT OF THE BAG. 2. INSERT CUT END DOWN INSIDE OF A DECORATING BAG #825 OR COUPLER TIP. 3. TO USE, SQUEEZE FROM THE WIDE END AND GUIDE TIP WITH OTHER HAND. [Graphic Chart] 1 Bag = 24 Cupcakes

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