



Product Code: 16659

BETTERCREME® STRAWBERRY ICING, 12 12-OZ BAGS

Pre-whipped naturally flavored Strawberry Bettercreme makes full flavor the hero of every bite, and outperforms traditional buttercream icing on performance, yield, and consumer and decorator preference. Packaged in 12-oz pastry bags, 15/case.

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:	10049800166599
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 OILS (PALM, PALM KERNEL, COCONUT AND/OR COTTONSEED), CORN SYRUP, DEXTROSE, CONTAINS LESS THAN 2% OF THE FOLLOWING: SODIUM CASEINATE (A MILK DERIVATIVE), NATURAL FLAVOR, CARBOHYDRATE GUM, POLYSORBATE 60, SALT, COLORED WITH (VEGETABLE JUICE), CELLULOSE GEL, NATURAL FLAVOR (CONTAINS MILK INGREDIENTS), DISODIUM PHOSPHATE, SODIUM CITRATE, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), SORBITAN MONOSTEARATE, CELLULOSE GUM, XANTHAN GUM, COLORED WITH (BETA CAROTENE), CONTAINS TRACES OF SOYBEANS.

ALLERGENS

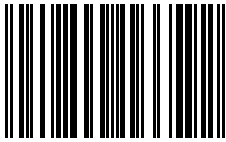
CONTAINS: MILK, SOY

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

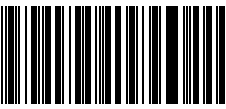
BETTERCREME® CREATES MOMENTS THAT WOW! STORAGE ARRIVES FROZEN. STORE AT 0°F OR BELOW. THAW IN REFRIGERATOR OVERNIGHT. DO NOT REFREEZE PRODUCT. SHELF LIFE: * THAWED UNOPENED PRODUCT IN REFRIGERATOR: 21 DAYS * APPLIED TO PRODUCT (REFRIGERATED); 7 DAYS * APPLIED TO PRODUCT (NON-REFRIGERATED); LESS THAN 80°F); 5 DAYS FOR BASE ICED CAKES: 1. CUT ON BASED ICED DOTTED LINE AT THE BOTTOM OF THE BACK OF THE BAG. 2. INSERT CUT END DOWN INSIDE OF DECORATING 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 THE BOTTOM OF THE FRONT OF THE BAG. 2. INSERT CUT END DOWN INSIDE OF 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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CASE GTIN



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