



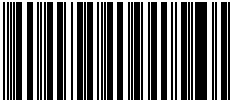
Product Code: 24856

BAILEYS® BETTERCREME® PRE-WHIPPED PAIL NATURALLY FLAVORED, 9-LB PAIL

Introducing a new way to fall in love with the luxurious taste of BAILEYS® Irish Cream! Striking the perfect balance of creamy indulgence & velvety smoothness, all infused with the unmistakable & craveable flavor of BAILEYS – without the alcohol. Introducing an elevated twist on the true and tried Bettercreme, a NEW BAILEY'S Irish Cream flavored topping to elevate your in-store bakery program Packaged in a 9lb pail



CASE GTIN



00049800248564

SPECIFICATIONS & STORAGE

GTIN:	00049800248564
Kosher Certification:	OU
Kosher Status:	DAIRY
Case Count:	1
Master Pack:	CASE
Net Case Weight:	9 LB
Gross Case Weight:	10.39 LB
Case Cube:	0.614
Pallet Pattern:	20 Ti x 6 Hi (120 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:	9 LB
Case Dimensions:	9.88 IN L x 9.88 IN W x 10.88 IN H

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: WATER, HYDROGENATED VEGETABLE OIL (PALM, PALM KERNEL, COCONUT AND/OR COTTONSEED), SUGAR, HIGH FRUCTOSE CORN SYRUP, DEXTROSE AND/OR CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: SODIUM CASEINATE AND/OR MICELLAR CASEIN (A MILK DERIVATIVE), COLORED WITH (APPLE CIDER CONCENTRATE), NATURAL FLAVOR, POLYSORBATE 60, CARBOHYDRATE GUM, SALT, DISODIUM PHOSPHATE, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), SODIUM CITRATE, SOY PROTEIN CONCENTRATE, POLYGLYCEROL ESTERS OF FATTY ACIDS, XANTHAN GUM.

ALLERGENS

CONTAINS: MILK, SOY

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

HANDLING INSTRUCTIONS For best results: • Store frozen at 0°F (-18°C) or below. • Thaw under refrigeration 24 hours before use. • Use Bettercreme® whipped icing at 45°F to 50°F (7°C to 10°C). • Stir gently to cream before using to ice the cake. • Reseal unused product and return to refrigerator. • Do not re-freeze thawed product. TROUBLE SHOOTING: • If product appears wet, shiny or slides off the cake, product was not thawed completely (check product temperature). • If product appears coarse, stiff or airy, the product was either left out of the refrigerator too long; was unnecessarily stirred; or exceeded refrigerated shelf-life. Shelf life of Bettercreme® whipped icing: • Thawed unopened product in refrigerator: 21 days • Applied to product (refrigerated): 7 days • Applied to product (non-refrigerated: less than 80°F (26°C)): 5 days

Nutrition Facts

302 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.