



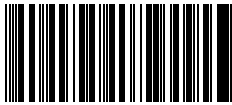
Product Code: 03454

# PERFECT FINISH® BETTERCREME® VANILLA ICING, 15-LB PAIL

Vanilla flavored Perfect Finish® Bettercreme® Whipped Icing in a 15-lb pail. Our artificially flavored Perfect Finish Vanilla Bettercreme outperforms traditional buttercream icing on performance, yield, and consumer and decorator preference. 1 15-lb pail/case.



CASE GTIN



00049800034549

## SPECIFICATIONS & STORAGE

GTIN:	00049800034549
Kosher Certification:	OU
Kosher Status:	DAIRY
Case Count:	1
Master Pack:	CASE
Net Case Weight:	15 LB
Gross Case Weight:	16.69 LB
Case Cube:	0.812
Pallet Pattern:	16 Ti x 6 Hi (96 Cases/Pallet)
Serving Size:	2 TBSP (13 G)
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:	15 LB
Case Dimensions:	12.0 IN L x 10.0 IN W x 11.69 IN H

## PRODUCT INGREDIENTS

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

## ALLERGENS

CONTAINS: MILK, SOY

CONTAINS A BIOENGINEERED FOOD INGREDIENT

## TIPS & HANDLING

FOR BEST RESULTS: \* STORE FROZEN AT 0F OR BELOW. \* THAW UNDER REFRIGERATION 24 HOURS BEFORE USE. \* USE BETTERCREME® PERFECT FINISH® WHIPPED ICING AT 45F TO 50F. \* IF ADDING COLORS OR FLAVORS, REMOVE THE AMOUNT OF BETTERCREME® PERFECT FINISH® WHIPPED ICING YOU ARE GOING TO USE AND PLACE IN A MIXING BOWL. ADD COLORS OR FLAVORS AS NEEDED. \* 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 80F): 5 DAYS

## Nutrition Facts

500 Servings Per Container

Serving Size 2 TBSP (13 g)

Amount Per Serving	
Calories	50
% Daily Value*	
<b>Total Fat</b> 3.5g	5%
Saturated Fat 3.5g	18%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 10mg	0%
<b>Total Carbohydrate</b> 5g	2%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 5g Added Sugars	10%
<b>Protein</b> 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* 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.

## 100g Nutrition Facts

Calories	397.737
<b>Protein</b>	1.484 G
<b>Carbohydrates</b>	39.279 G
Sugars	38.233 G
Added Sugars	38.215 G
Sugar Alcohol	0 G
<b>Water</b>	32.849 G
<b>Fat</b>	26.129 G
Saturates	25.844 G
Trans Fat	0.262 G
<b>Cholesterol</b>	0.417 MG
<b>Fiber</b>	0.254 G
<b>Minerals</b>	
Ash	0.259 G
Calcium	1.567 MG
Iron	0.024 MG
Sodium	78.331 MG
Thiamin	0 MG
Riboflavin	0 MG
Niacin	0 MG
Potassium	27.688 MG
Vitamin D	0.009 MCG
Folic Acid	0 MCG