



Product Code: 06808

BETTERCREME® READY TO WHIP LIQUID VANILLA ICING AND FILLING, 2-LB CARTONS

Vanilla flavored Ready To Whip Liquid Bettercreme® Icing and Filling in 2-lb cartons. Our artificially flavored Vanilla Ready To Whip Liquid Bettercreme makes it easy to add colors and flavors, and outperforms traditional buttercream icing on performance, yield, and consumer and decorator preference. 12 2-lb cartons/case.



Nutrition Facts

78 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

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| GTIN: | 10049800068084 |
| Kosher Certification: | OU |
| Kosher Status: | DAIRY |
| Case Count: | 12 |
| Master Pack: | CASE |
| Net Case Weight: | 24 LB |
| Gross Case Weight: | 26.14 LB |
| Case Cube: | 0.624 |
| Pallet Pattern: | 16 Ti x 6 Hi (96 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: | 90 DAYS |
| Shelf Life Ambient, Thawed: | N/A |
| Master Unit Size: | 2 LB |
| Case Dimensions: | 12.12 IN L x 9.12 IN W x 9.75 IN H |
| Item Dimensions: | 2.69 IN L x 2.69 IN W x 9.0 IN H |

PRODUCT INGREDIENTS

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

ALLERGENS

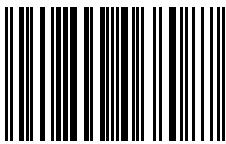
CONTAINS: MILK, SOY

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

HANDLING INSTRUCTIONS BETTERCREME® CREATES MOMENTS THAT WOW! ICON IMAGES · STORE FROZEN 0°F TO 10°F UNTIL READY TO USE. · THAW IN REFRIGERATOR (38°F TO 45°F) FOR 24 HOURS BEFORE USE. · SHAKE WELL BEFORE OPENING. · POUR BETTERCREME® INTO MIXING BOWL 20% CAPACITY. · IF DESIRED, COLORS AND FLAVORS MAY NOW BE ADDED. · DO NOT ADD WATER. · WHIP ON MEDIUM SPEED AT 45°F TO 50°F FOR APPROXIMATELY 6-10 MINUTES UNTIL SOFT PEAKS FORM. · DO NOT OVERWHIP. · FINISHED PRODUCT CAN BE STORED REFRIGERATED OR AT ROOM TEMPERATURE LESS THAN 80°F. 5 DAYS. TROUBLESHOOTING: · IF BETTERCREME® APPEARS WET, SHINY OR SLIDES OFF THE CAKE, PRODUCT WAS NOT THAWED COMPLETELY. · IF BETTERCREME® APPEARS COARSE, STIFF OR AIRY, THE PRODUCT WAS EITHER LEFT OUT OF THE REFRIGERATOR TOO LONG, WAS OVERWHIPPED, OR EXCEEDED REFRIGERATED SHELF LIFE. · IF OVERWHIPPED, ADD MORE BETTERCREME® AND WHIP UNTIL PRODUCT RETURNS TO THE RECOMMENDED SOFT PEAK APPEARANCE. SHELF LIFE: · REFRIGERATED, THAWED: 90 DAYS · DO NOT REFREEZE UNWHIPPED BETTERCREME® SERVING SUGGESTIONS: · USE AS AN ICING AND FILLING FOR CAKES, CUPCAKES, TORTES AND DESSERTS. · FILL DONUTS AND PASTRIES. · DECORATE OR GARNISH PIES AND DESSERTS. · ADD ANY FOOD COLORING OR FLAVOR TO CREATE CAKES AND DESSERTS THAT WOW!

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CASE GTIN



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