



Product Code: 09334

BETTERCREME® READY TO WHIP LIQUID DOUBLE RICH CHOCOLATE ICING AND FILLING, 8.8-LB CARTONS

Naturally and artificially flavored Double Rich Chocolate Ready To Whip Liquid Bettercreme outperforms traditional buttercream icing on performance, yield, and consumer and decorator preference. Packaged in 4 8.8-lb cartons/case.



SPECIFICATIONS & STORAGE

GTIN:	1004980093345
Kosher Certification:	OU
Kosher Status:	DAIRY
Case Count:	4
Master Pack:	CASE
Net Case Weight:	35.2 LB
Gross Case Weight:	37.802 LB
Case Cube:	0.848
Pallet Pattern:	11 Ti x 5 Hi (55 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	540 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	5 DAYS
Shelf Life Ambient, Prepared:	5 DAYS
Shelf Life Refrigerated, Thawed:	90 DAYS
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	8.8 LB
Case Dimensions:	11.81 IN L x 11.81 IN W x 10.5 IN H
Item Dimensions:	5.5 IN L x 5.5 IN W x 9.5 IN H

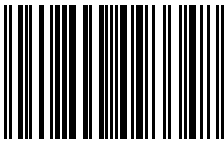
Nutrition Facts

309 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.

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CASE GTIN



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PRODUCT INGREDIENTS

HIGH FRUCTOSE CORN SYRUP, HYDROGENATED VEGETABLE OIL (PALM, PALM KERNEL, COCONUT AND/OR COTTONSEED), WATER, COCOA ALKALI PROCESSED, CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: SODIUM CASEINATE (A MILK DERIVATIVE), COLORED WITH (CARAMEL COLOR), SOY PROTEIN CONCENTRATE, POLYSORBATE 60, SUGAR, CARBOHYDRATE GUM, NATURAL AND ARTIFICIAL FLAVOR, ARTIFICIAL COLOR (RED 40, BLUE 2, YELLOW 5, YELLOW 6, BLUE 1), SALT, POLYGLYCEROL ESTERS OF FATTY ACIDS, SOY LECITHIN, 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