



Product Code: 02938

GOLD LABEL® READY TO WHIP LIQUID TOPPING®, 12 2-LB

Liquid non-dairy topping that was designed to offer greater stability at a higher temperature and at high-speed mixing. Packaged in 2-lb carton pack.

Nutrition Facts

129 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:	1004980029382
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:	0.608
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:	5 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	21 DAYS
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	2 LB
Case Dimensions:	12.12 IN L x 9.62 IN W x 9.0 IN H
Item Dimensions:	2.69 IN L x 2.69 IN W x 9.0 IN H

PRODUCT INGREDIENTS

WATER, HIGH FRUCTOSE CORN SYRUP, HYDROGENATED PALM KERNEL OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, MICELLAR CASEIN AND/OR SODIUM CASEINATE (A MILK DERIVATIVE), CARBOHYDRATE GUM, POLYSORBATE 60, SODIUM STEAROYL LACTYLATE, DIPOTASSIUM PHOSPHATE, SALT, NATURAL FLAVOR (CONTAINS MILK INGREDIENTS), XANTHAN GUM, COLORED WITH (BETA CAROTENE), MONO AND DIGLYCERIDES.

ALLERGENS

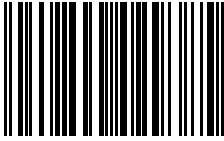
CONTAINS: MILK

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. PERISHABLE. KEEP REFRIGERATED. 2. THAW UNDER REFRIGERATION (35-44 F) FOR 24-36 HOURS BEFORE USE. 3. SHAKE WELL BEFORE OPENING. DIRECTION FOR USE 1. POUR INTO CHILLED BOWL. LIQUID WHIP TOPPING SHOULD NOT EXCEED 20% CAPACITY OF THE BOWL. 2. MIX ON MEDIUM OR HIGH SPEED UNTIL SOFT PEAKS FORM AND GLOSS DISAPPEARS. 3. IDEAL WHIPPING TEMPERATURE FOR PRODUCT IS 45-50 F. TEMPERATURE, WHIPPING SPEED, BOWL SIZE AND AMOUNT OF PRODUCT WHIPPED AFFECT WHIPPING TIME. WHIPPING AT COLDER TEMPERATURES RESULTS IN SLIGHTLY LONGER WHIPPING TIME AND A GLOSSY APPEARANCE. WHIPPING AT WARMER TEMPERATURES RESULTS IN A SHORTER WHIPPING TIME AND A DULL APPEARANCE. COLD AND WARMER TEMPERATURES SLIGHTLY REDUCE YIELD. 5. WHIPPED PRODUCT MUST BE STORED UNDER REFRIGERATION AND CAN BE FROZEN.

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CASE GTIN



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