

Product Specification

Marshmallow Crème Topping (Bulk) **Product:**

GTIN: 10766476980105 DOT: 346550 **Product Code:** CGB: 98010

Item Description: Whipped white marshmallow mixture with a density of approximately 3 pounds per gallon.

The flavor is typical of marshmallows. Also available in 6 x 1 gallon pails.

Ingredients: Corn Syrup, Sugar, Water, Egg Whites, Artificial Flavors, Xanthan Gum, Lactic Acid and Salt.

Nutritional Information:

Product Configuration:

Physical Specifications:

| Nutritional Facts | | | |
|--|------------------|-------|-----------|
| Serving Size: 2 Tbsp (12g Servings About: 565 |) | | |
| Amount Per | Serving (12g) | % DV* | 100 grams |
| Calories | 39 | | 321.95cal |
| Fat Calories | 0 | | 0cal |
| Total Fat | 0g | 0% | 0g |
| Saturated Fat | 0g | 0% | 0g |
| Trans Fat | 0g | | 0g |
| Cholesterol | 0mg | 0% | 0mg |
| Sodium | 4.08mg | 0% | 34.02mg |
| Total Carbohydrates | 9.67g | 3% | 80.6g |
| Dietary Fiber | 0g | 0% | 0.10g |
| Sugars | 8g | | 64.93g |
| Added Sugars | 8g | | 64.93g |
| Protein | 0g | | 1.05g |
| Vitamin D | 0mcg | 0% | 0.00mcg |
| Calcium | .21mg | 0% | 1.75mg |
| Iron | 0mg | 0% | 0.08mg |
| Potassium | 2.3mg | | 19.60mg |

Shipping Wt.

Units/

Pallet

Tier/Ht.

12 x 4

Cube

1.1

Best Buy Date: Product is coded with 6 digit Best Buy Date (mmyydd) **CGB Code Dating:**

Storage: Recommend dry storage temp between 40°- 85°F (4.4°- 29.4°C)

Case

Net Wt.

365 days from date of production, kept below 90°F (32.2°C) Shelf Life:

1/5 gal. pail 15 lbs 18 lbs 48

Appearance: White, fluffy, creamy aerated mixture

Color: White

Pack

Texture: Fluffy, that of aerated marshmallows

PH: 4.7-5.3 **Chemical Analysis:**

Water Activity: 0.67 maximum

Density: 0.39-0.42

Texture: Fluffy, that of aerated marshmallows

Allergens: Contains eggs

Certified by VAAD HOEIR of St. Louis WDE **Kosher Certification:**

Country of Origin: United States of America



Case Dimension

16.0 x 12.0

^{*} Percent Daily Values are based on a 2000 calorie diet.



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Marshmallow Crème Topping is a versatile product which can be used in many home kitchen and foodservice applications. Perhaps best known as a key ingredient in world class fudge, marshmallow crème is often used in frostings, shakes and sweet salads. Dress up your peanut butter sandwich, add a dollop on an ice cream float or mug of hot chocolate.

- Gluten Free
- Kosher certified by VAAD HOEIR of St. Louis
- Convenient packaging options for BOTH foodservice or industrial applications





Other Product Options:



Marshmallow Crème Topping #98000 - 6 x 1 gal. Pails



Vanilla Flavored Icing #91031 - 198/2 oz. Packet Case



Chocolate Icing #91050 - 198/2 oz. Packet Case



Caramel Icing #91075 - 198/2 oz. Packet Case







