

**Product:** **Vanilla Flavored Icing**

**Product Code:** **CGB: 91031 GTIN: 10766476910317 DOT: 593396**

**Item Description:** A ready to use, smooth vanilla white icing having good stability and excellent shine and can be applied without heating. The formulation does not contain any partially hydrogenated oils.

**Ingredients:** Powdered Sugar (Sugar, Cornstarch), Sugar, Water, Corn Syrup, Shortening (Palm Oil, Soybean Oil, Mono- and Di-Glycerides, Polysorbate 60, TBHQ, Citric Acid), Natural And Artificial Flavor, Potassium Sorbate (Preservative), Agar, Salt, Citric Acid, Guar Gum.

## Nutritional Information:

Nutritional Facts			
Serving Size: 1 2/3 Tbsp (35g)			
Servings About: 320			
Amount Per	Serving (35g)	% DV*	100 grams
Calories	119cal		339.66cal
Fat Calories	0		0cal
Total Fat	1g	1%	2.96g
Saturated Fat	<1g	0%	1.36g
Trans Fat	0g		0g
Cholesterol	0mg	0%	0mg
Sodium	9g	0%	24.65mg
Total Carbohydrates	28g	10%	80.52g
Dietary Fiber	<1g	0%	0.02g
Sugars	27g		76.84g
Added Sugars	27g	54%	76.84g
Protein	0g		0g
Vitamin D	0 IU	0%	0 IU
Calcium	<1mg	0%	1.25mg
Iron	<1mg	0%	0.02mg
Potassium	1mg	0%	2.31mg

\* Percent Daily Values are based on a 2000 calorie diet.

**CGB Code Dating:** Julian Code Date: Product is coded with 5 digit Julian Code (yyddd)

**Storage:** Recommend dry storage temp between 45° - 85°F (7.2° - 29.4°C) or frozen conditions

**Shelf Life:** 365 days from date of production, under either ambient or frozen conditions

## Product Configuration:

Pack	Case Net Wt.	Shipping Wt.	Units/Pallet	Tier/Ht.	Cube	Case Dimension
198/2 oz.	24.8 lbs	26 lbs	60	12 x 5	0.59	16 x 8 x 8

**Physical Specifications:** Appearance: Rectangular 2 oz. pouch (4.5" x 3.5")  
Color: White  
Count: 198 x 2 oz./case  
Texture: Creamy and smooth

## Chemical Analysis:

Soluble Solids: 67.0 - 72.0  
PH: 4.6 - 5.1  
Aw: 0.80 - 0.84  
Viscosity: 4.0 -7.0 cm # RT/30 seconds

**Allergens:** None

**Kosher Certification:** Certified by KOF-K D.E.

**Country of Origin:** United States of America



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A ready to use, smooth vanilla white icing having good stability and excellent shine and can be applied without heating. The formulation does not contain any partially hydrogenated oils.

- Needs no refrigeration
- Easy to tear-open spout
- Hardens nicely when dispensed
- Delicious true vanilla flavor
- Gluten Free AND Vegan!

The 2 oz. packet is a perfect size for take out dessert dishes; drops easily into "to go" package. The pour spout tip makes the application simple. It is a hygienic, safe portion control product that is both vegan and gluten free; consumers love the sweet taste. Delicious for decorating cookies, cinnamon buns and gingerbread houses.



#### Other Product Options:



**Chocolate Icing**  
#91050 - 198/2 oz packets



**Marshmallow Crème Topping**  
#98000 - 6/1 gal. Tub Case



**Caramel Icing**  
#91075 - 198/2 oz packets



**Bulk Marshmallow Crème Topping**  
#98010 - 5 gal. Pail

