

White Vanilla Buttercream Icing Mix

WHT-BCB-VAN-000



Features & Benefits:

- True White Color
- Suits Dietary Needs
- Dries with Light Crust
- Easily Customizable
- Ultimate Versatility & Performance
- Premium Taste, Professional Results

Satin Ice Buttercream Icing Mix, when combined with butter and a touch of water, offers an authentic home-made buttercream taste that can be used for covering, decorating, piping flowers & borders, string work, cake filling and crumb coat.

Nutrition Information		
Serving Size 2 Tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	167 kcal/670 kJ	478 kcal/2000 kJ
Protein	0.04 g	0.1 g
Fat, Total	6.57 g	18.77 g
- Saturated	3.19 g	9.12 g
Carbohydrate	27.03 g	77.23 g
- Total Sugar	23.63 g	67.51 g
- Added Sugar	23.63 g	67.51 g
- Fiber	0.01 g	0.3 g
Sodium	0 mg	0 mg
Iron	0 mg	0 mg
Calcium	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamin D	0.04 mcg	0.1 mcg
* Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request.		
**1 kcal = 4.184kJ		

Nut Free • Dairy Free • Gluten Free • Vegan
Non PHO • 0g Trans Fat

Storage: Store sealed airtight at ambient temperature between 68°F and 80°F (20°C and 27°C).

Usage Instructions:

Use electric mixer with paddle attachment or hand mixer with beaters • Softened Butter 2oz/4 Tbsp/57g per 1lb (454g) base • Cool Water 0.5oz/1 Tbsp/14g per 1lb (454g) base.

Add icing mix and butter to mixing bowl • Mix medium speed until butter is incorporated (1-2 minutes) • Scrape sides as necessary • Mix low/medium speed, slowly add water until incorporated • Mix low/medium speed another 1-2 minutes until smooth.

Temperature for distribution and warehousing: Product should be stored/warehoused below 80° F. The temperature of the product is important mostly to the end user and should be between 68° and 80°F (20°C and 27°C) before handling.

Facility: Our 100,000 sqft custom built facility is Nut Free, Kosher & FSSC 22000 Certified.

Ingredients: Sugar, soybean oil, hydrogenated vegetable oil (soybean, cottonseed), water, corn syrup, natural and artificial flavors, citric acid, mono- and diglycerides, TBHQ, polysorbate 60.

Product Characteristics

- Appearance - White soft dough
- Texture - Smooth
- Color - White
- Aroma - Vanilla Butter
- Foreign Materials - None

Microbiological Specifications

- Aerobic Plate Count 10cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <3 MPN/g
- Salmonella Negative in 25g

			
Net Weight 45lb*	Net Weight 22lb*	Net Weight 10lb*	Net Weight 2lb*
Gross Weight 46.9lb	Gross Weight 22.9lb	Gross Weight 10.4lb	Gross Weight 2.1lb
Pail Dimensions 12.2" l x 12.2" w x 14.2" h	Pail Dimensions 10.1" l x 10.1" w x 10.1" h	Pail Dimensions 7.8" l x 7.8" w x 7.4" h	Pail Dimensions 5.1" l x 5.1" w x 4.8" h
24 ea. per pallet	2 ea. per case 40 cases (80 ea.) per pallet	4 ea. per case, 48 cases (192 ea.) per pallet	10 ea. per case, 72 cases (720 ea.) per pallet
Ti Hi 12 x 2	Ti Hi 10 x 4	Ti Hi 6 x 8	Ti Hi 12 x 6
No Case	Case Gr. Wt. 46.9lbs	Case Gr. Wt. 42.8lbs	Case Gr. Wt. 22.4lbs
	Case Dimensions 20.3" l x 10.3" w x 10.1" h	Case Dimensions 16" l x 16" w x 7.5" h	Case Dimensions 13.1" l x 10.1" w x 9.6" h
Pallet Dimensions 48" l x 40" w x 34" h	Pallet Dimensions 48" l x 40" w x 45" h	Pallet Dimensions 48" l x 40" w x 69" h	Pallet Dimensions 48" l x 40" w x 65" h
Pallet Gr. Wt. 1177.7lbs	Pallet Gr. Wt. 2393.6lbs	Pallet Gr. Wt. 2104.8lbs	Pallet Gr. Wt. 1664.9lbs

*All sizes may not be available in your area.