

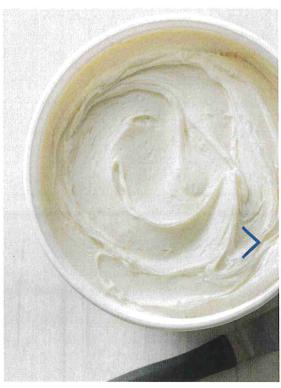




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Features & Benefits

- Gold Medal ready to spread, cream bulk icing is shelf stable and light and airy, providing a smooth texture with rich, vanilla flavor on a finished product.
- Available in a cost effective 2 11 lb bulk tubs for larger operations. Manageable size and resealable lid, reducing the risk of contamination and waste.
- Ultra versatile, use for icing or melt for drizzling. Decorating is a great way to increase profits, charge more while driving impulse purchases.
- · Zero grams trans fat per serving.

Product Details





Gold MedalTM ready-to-spread, cream bulk icing is shelf stable and light and airy, providing a smooth texture with rich, vanilla flavor on a finished product. Available in bulk 2 - 11 lb tubs.

Product Code: 11216000

Net Weight: N/A

UPC: 16000112162

Volume: 0.7 CF

GTIN: 10016000112169

Height: 8.5 |N Unit Size: 11 LB

16.8 IN

Case Count:

2

Width:

8.1 IN

Case Size:

0.7 CF

Nutrition Facts



Serving Size↔ Calories		2 Tbsp (35g)		1000	
	As Packaged			As Packaged	
		150		423	
		% DV		% DV	
Total Fat	5g	7%	15g		
Saturated Fat	2.5g	14%	8g		
Trans Fat	Og		0g		
Cholesterol	0mg	0%	0mg		
Sodium	75mg	3%	212mg		
Total Carbohydrate	25g	9%	71g		
Dietary Fiber	0g	0%	0g		
Total Sugars	23g		64g		
Incl. Added	23g	45%	64g		
Sugars					
Protein	0g		0g		

^{*} Percent Daily Value (DV) are based on a 2,000 calorie diet

Ingredients & Allergens



SUGAR, PALM OIL, WATER, CORN SYRUP, CORN STARCH. CONTAINS 2% OR LESS OF: SALT, DISTILLED MONOGLYCERIDES, YELLOWS 5 & 6 AND OTHER COLOR ADDED, POLYSORBATE 60, POTASSIUM SORBATE (PRESERVATIVE), NATURAL AND ARTIFICIAL FLAVOR, SODIUM STEAROYL LACTYLATE, SODIUM ACID PYROPHOSPHATE, CITRIC ACID, NONFAT MILK.

CONTAINS MILK INGREDIENTS





Zero Trans Fat

^{*} Not a significant nutrient source

^{*} Nutritional information is subject to change. See product label to verify ingredients and allergens.

^{*} Do not eat raw dough or batter.

Preparation Instructions



1. Use icing directly from the container. If desired, additional flavors may be added. 2.Stir icing with spatula before icing cake. 3. Icing spreads best at room temperature (70-72°F).



Reviews

Write a Review

1-8 of 30 Reviews

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**** Travis · 12 days ago

good

we really enjoyed them would buy them again tasted great

Helpful? Yes · 0 $No \cdot 0$ Report

Response from General Mills Foodservice:

General Mills Foodservice · 11 days ago

We're happy to hear you enjoyed Vanilla Crème Ready-to-Spread Icing, Travis! Thank you for taking the time to leave your feedback.

