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**products**

BETTERCREME CAKE ICINGS-PRE-WHIPPED PAILS

**Vanilla Bettercreme® Icing**

Pre-whipped, vanilla non-dairy icing, with smooth texture and light and creamy taste. Packaged in 15-lb pail.



**specifications**

<b>Product Code</b>	11092	<b>Gross Case Weight</b>	16.69 LB
<b>Units Per Case</b>	1	<b>Net Case Weight</b>	15 LB
<b>Unit Weight</b>	15	<b>Case Dimensions</b>	12 IN (L) x 11.687 (H) x 10 IN (W)
<b>GTIN Case</b>	00049800110922	<b>Pallet</b>	Tier: 16, 6 High
<b>GTIN Item</b>		<b>Kosher</b>	DAIRY

**nutrition**

Nutrition Facts		
serving size: 2 tbsp (15 G)		
Amount Per Serving		
<b>Calories:</b>	60.00	
<b>Calories from Fat:</b>	35.00	
	Per Serving	% Daily Value *
<b>total fat</b>	3.50g	6.00%
saturated fat	3.50g	18.00%
trans fat	0.00g	
<b>cholesterol</b>	0.00mg	0.00%
<b>sodium</b>	10mg	0.00%
<b>carbohydrates</b>	6.00g	2.00%
dietary fiber	0g	0.00%
sugars	5g	
<b>protein</b>	0.00g	

**ingredients**

HIGH FRUCTOSE CORN SYRUP, HYDROGENATED VEGETABLE OIL (PALM, PALM KERNEL, COCONUT AND/OR COTTONSEED), WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: \*SODIUM CASEINATE (A MILK DERIVATIVE), ARTIFICIAL FLAVOR, SUGAR, POLYSORBATE 60, CARBOHYDRATE GUM, SALT, SOY LECITHIN, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), POLYGLYCEROL ESTERS OF FATTY ACIDS, SOY PROTEIN CONCENTRATE, XANTHAN GUM. CONTAINS: MILK, SOY \*NOT A SOURCE OF LACTOSE

**allergens**

Milk, Soybeans

**storage**

- 365 days frozen liquid
- 90 days thawed liquid at refrigeration (unopened)
- 270 days frozen after it has been whipped
- 14 days refrigerated after it has been whipped
- 5 days on a decorated cake at ambient

**tips & handling**

For best results: - store frozen. - thaw under refrigeration 24 hours before use. Ready to use at 40° to 55° f

1. Remove the amount of Bettercreme® whipped icing you are going to use and place in a mixing bowl, stir gently to cream before using to ice the cake.
2. Colors or flavors can also be added at this point.
3. Reseal unused product and return to refrigerator. Do not re-freeze thawed product.

**Troubleshooting:**

- If product appears wet, shiny or slides off the cake, product was not thawed completely (check product temperature).
- If product appears coarse, stiff or airy, the product was either left out of the refrigerator too long; was unnecessarily stirred; or exceeded refrigerated shelf life.



**PRODUCT LOCATOR**

Zipcode

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