

- Gold Medal Ready-to-Spread Icing Bulk Tub Chocolate Fudge 2...

Gold Medal(TM) ready-to-spread, chocolate fudge, bulk icing is shelf stable and light and airy, providing a smooth texture with creamy, chocolate flavor on a finished product. Available in bulk 2 - 11 lb tubs.



MARKETING

Gold Medal ready to spread, chocolate fudge bulk icing is shelf stable and light and airy, providing a smooth texture with creamy, chocolate 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.

Nutrition Facts

142 Servings per container

Serving Size 100g

Amount Per Serving
Calories 420

% Daily Value*

Total Fat 16 %

Saturated Fat 8 g %

Trans Fat 0 g

Cholesterol 0 mg %

Sodium 250 mg %

Total Carbohydrates 67 g %

Dietary Fiber 2 g %

Total Sugars 60 g

Includes 60 g Added Sugars %

Protein 1 g

Vitamin D 0 mcg %

Calcium 0 mg %

Iron 1.8 mg %

Potassium 220 mg %

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
11215000	060681	10016000112152	2/11 LB			
Brand	Brand Owner		GPC Description			
Gold Medal	GENERAL MILLS SALES INC.		Baking/Cooking Mixes (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
24.800 LBR	22.000 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.750 INH	8.060 INH	8.500 INH	0.66400 FTQ	10x5	279 Days	32 FAH / 95 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Keep in a cool dry place

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - INII
- Soybean - INII
- Wheat - INII
- Sesame - INII
- Pine Nuts - INII
- Cashews - INII
- Macadamia Nuts - INII
- Coconuts - INII
- Brazil Nuts - INII
- Walnuts - INII
- Peanuts - INII
- Tree - NI
- Fish - INII
- Shellfish - NI
- Crustaceans - INII
- Almonds - INII
- Hazelnuts - INII
- Chestnuts - INII
- Pecan Nuts - INII
- Pistachios - INII
- Molluscs - INII

INGREDIENTS

SUGAR, PALM OIL, WATER, CORN SYRUP, COCOA PROCESSED WITH ALKALI, CORN STARCH. CONTAINS 2 % OR LESS OF: SALT, MONOGLYCERIDES, POLYSORBATE 60, POTASSIUM SORBATE (PRESERVATIVE), CITRIC ACID, SODIUM STEAROYL LACTYLATE, SODIUM ACID PYROPHOSPHATE, NATURAL AND ARTIFICIAL FLAVOR.

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

One 11 lb. pail will ice 4 full sheet cakes in the pan. Icing can also be used for dipping, glazing, and drizzling over baked goods.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	420
Protein	1 g
Total Carbohydrates	67 g
Sugars	60 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	16
Trans Fat	0 g
Saturated Fat	8 g
Added Sugars	60 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	250 mg
Calcium	0 mg
Iron	1.8 mg
Potassium	220 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

TRANS_FAT	FREE_FROM	HIGH_FRUCTOSE_CORN_SYRUP	FREE_FROM	MSG	FREE_FROM
SODIUM_SALT	LOW	LOW_SALT	YES	KOSHER	YES

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