

# 104082 - Real Cream Cheese Icing



ALLEN® ICING REAL CREAMCHEESERich cream cheese icing. Packaged in 18 lb pail. BEST WHEN STORED BELOW 80°F. FOR BEST SPREADABILITY: Icing temperature should be68°F -80°F Test icing temperature before using. This pre-whipped icing is ready to use and does not require you to mix any ingredients prior to use. Create borders, flowers, characters and more with ease for eye-catching, ...



## MARKETING

ALLEN® ICING REAL CREAMCHEESERich cream cheese icing. Packaged in 18 lb pail. BEST WHEN STORED BELOW 80°F. FOR BEST SPREADABILITY: Icing temperature should be68°F -80°F Test icing temperature before using.

## Nutrition Facts

238 Servings per container

**Serving Size** **29g**

**Amount Per Serving**  
**Calories** **130**

% Daily Value\*

**Total Fat** 5 g **7%**

Saturated Fat 3 g **14%**

Trans Fat 0 g

**Cholesterol** 5 mg **2%**

**Sodium** 65 mg **3%**

**Total Carbohydrates** 20 g **7%**

Dietary Fiber 0 g **0%**

Total Sugars 19 g

Includes 19 g Added Sugars **37%**

**Protein** 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 10 mg 0%

\* 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		GTIN		Pack Description		
04082		00750903040824		1/18 LB		
Brand	Brand Owner		GPC Description			
Allen	Rich Products		Baking/Cooking Supplies (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
19.47 LBR	18 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.94 INH	9.94 INH	9.44 INH	0.54 FTQ	20x04	98 Days	60 FAH / 77 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

BEST WHEN STORED BELOW 80°F. FOR BEST SPREADABILITY: Icing temperature should be68°F -80°F Test icing temperature before using.....

## 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 - C
- Eggs - MC
- Soybean - MC
- Wheat - MC
- Sesame - MC
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

SUGAR, CREAM CHEESE (MILK, CREAM (FROM MILK), CHEESE CULTURE, SALT, CAROB BEAN GUM), VEGETABLE SHORTENING (PALM OIL, MONO AND DIGLYCERIDES, POLYSORBATE 60), CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: WATER, SALT, LACTIC ACID, TO PRESERVE FRESHNESS (SODIUM BENZOATE, POTASSIUM SORBATE), WHEY (A MILK DERIVATIVE), GUAR GUM, CULTURED WHEY (A MILK DERIVATIVE), MALTODEXTRIN, CITRIC ACID, ARTIFICIAL COLORS (YELLOW 5, YELLOW 6).

Allen

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### PREPARATION & COOKING SUGGESTIONS

BEST WHEN STORED BELOW 80°F. FOR BEST SPREADABILITY: Icing temperature should be 68°F -80°F Test icing temperature before using.

### SERVING SUGGESTIONS

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### MORE INFORMATION