Allen

103523 - Chocolate Buttercreme Icing

ALLEN® BUTTRCREME ICING CHOCOLATE ZERO TRANS FAT Pre-whipped zero trans fat creamy chocolate buttercream style icing developed to be firm enough for decorating yet smooth enough for spreading. Packagedin 30-lb pail. Thicker Texture Sweeter Profile Ambient Capabilities Super stability best used for cake icing & decorating.



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
03523	00750903035233	1/30 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
32.55 LBR	30 LBR	No	United States	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.38 INH	12.38 INH	12 INH	1.06 FTQ	12x04	137 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

Nutrition Facts

386 Servings per container

Serving Size **2 2/3 TBSP**

Amount Per Serving

Calories **160**

	% Daily Value*
Total Fat 8 g	**10%**
Saturated Fat 3.5 g	**18%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 55 mg	**2%**
Total Carbohydrates 22 g	**8%**
Dietary Fiber 1 g	**2%**
Total Sugars 21 g	
Includes 21 g Added Sugars	**41%**
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1.6 mg	10%
Potassium 80 mg	2%

* 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.

HANDLING SUGGESTIONS

STORAGE & HANDLING INSTRUCTIONS: Check icing temperature before using. Use between 68°F and 80°F (20°C - 26°C). Store between -10°F and 80°F (-23°C - 26°C). Do not allow temperature to go above 80°F (26°C). If frozen or refrigerated, temper at room temperature overnight below 80°F (26°C). Do not microwave or place near heat source. Stir icing for smooth, consistent texture.------

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

INGREDIENTS

SUGAR, VEGETABLE SHORTENING (PALM OIL, SOYBEAN OIL, MONO AND DIGLYCERIDES, POLYSORBATE 60), WATER, SUGAR, COCOA ALKALI PROCESSED, CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: COCOA, SOYBEAN OIL, SALT, TO PRESERVE FRESHNESS (POTASSIUM SORBATE, SODIUM BENZOATE), CITRIC ACID, MONOGLYCERIDES, SOY LECITHIN, HYDROGENATED PALM OIL, CHOCOLATE LIQUOR (MANUFACTURED ON EQUIPMENT THAT PROCESSES MILK), NATURAL AND ARTIFICIAL FLAVOR (CONTAINS MILK INGREDIENTS).

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PREPARATION & COOKING SUGGESTIONS

Ready to Eat. If frozen or refrigerated, temper at room temperature overnight below 80°F (26°C). Do not microwave or place near heat source. Stir icing for smooth, consistent texture.

SERVING SUGGESTIONS

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MORE INFORMATION