

Gold Medal

124760 - Gold Medal Icing Ready-to-Spread Bulk Tub Cream Chees...

Gold Medal ready-to-spread, cream cheese bulk icing is shelf stable and light and airy, providing a smooth texture with sweet, rich cream cheese flavor on a finished product. Available in cost-effective, 11 lb bulk tub for larger operations. Finishing doesn't need to be difficult or time consuming when you use Gold Medal(TM) ready-to-spread icings.



MARKETING

Gold Medal ready-to-spread cream cheese bulk icing is shelf stable and light and airy, providing a smooth texture with sweet, rich cream cheese flavor on a finished product.. Available in cost effective, 11 pound bulk tub for larger operations. Manageable size and resealable lid, reducing the risk of contamination and waste.. Quick and easy, ready to spread application with zero grams trans fat per serving.. Ultra versatile, use for icing or melt for drizzling.



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
31528000	124760	10016000315287	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	22.00 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

HANDLING SUGGESTIONS



Keep in a cool, dry place

SERVING SUGGESTIONS



2 Tbsp (35g)

Nutrition Facts

284 Servings per container	
Serving Size	2 Tbsp
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 5	7%
Saturated Fat 2.5 g	14%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 75 mg	3%
Total Carbohydrates 25 g	9%
Dietary Fiber 0 g	0%
Total Sugars 23 g	
Includes 23 g Added Sugars	45%
Protein 0 g	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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.

PREPARATION & COOKING SUGGESTIONS



Refer to yield chart on packaging 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). 4. Cakes that have been frozen prior to using are much easier to ice. 5. Iced cakes can be covered or boxed and placed into the cooler overnight or up to two weeks in the freezer. Iced cakes can be held in an enclosed cabinet up to 6 hours. 6. Once icing container has been opened, the icing can be stored covered at room temperature for one week. After this time period, store covered in the cooler. Bring to room temperature (70-72°F) before using. 7. During hot weather conditions, store iced cakes covered overnight in the cooler or cover and freeze until ready to use. RECIPE VARIATIONS STRING CAKES Place desired amount of icing in a microwave safe bowl and heat in 10 second increments. Stir until smooth. DO NOT OVERHEAT. ...

INGREDIENTS



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

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - 30
- Soybean - 30
- Wheat - 30
- Sesame - 30
- Pine Nuts - 30
- Cashews - 30
- Macadamia Nuts - 30
- Coconuts - 30
- Peanuts - 30
- Tree - 30
- Fish - 30
- Shellfish - NI
- Crustaceans - 30
- Almonds - 30
- Hazelnuts - 30
- Chestnuts - 30
- Pecan Nuts - 30

MORE INFORMATION



ⓘ Brazil Nuts - 30

ⓘ Pistachios - 30

ⓘ Walnuts - 30

ⓘ Molluscs - 30

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NUTRITIONAL ANALYSIS



Calories	150	Total Fat	5	Sodium	75 mg
Protein	0 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	25 g	Saturated Fat	2.5 g	Iron	
Sugars	23 g	Added Sugars	23 g	Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



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

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