



MARKETING

A Natural and Artificial Vanilla Flavored
Ready to Use Dipping Icing

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
10180253		00632210003962				
Brand	Brand Owner		GPC Description			
BRILL	Brill, Inc		Dessert Sauces/Toppings/Fillings (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
23 LBR	22 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.94 INH	9.94 INH	9.45 INH	0.54 FTQ	20x4	240 Days	65 FAH / 75 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

Store below 80F to prevent heat damage. Optimal use between 65-75F.

- ALLERGENS
- Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Mustard - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Molluscs - N

Nutrition Facts

99 Servings per container

Serving Size

100 GRAM

Amount Per Serving

Calories

318.99

% Daily Value*

Total Fat

0.11

0%

Saturated Fat

0.11 g

0%

Trans Fat

0.01 g

Cholesterol

0.1 mg

0%

Sodium

29.89 mg

0%

Total Carbohydrates

81.98 g

0%

Dietary Fiber

0.07 g

0%

Total Sugars

77.82 g

Includes

77.82 g Added Sugars

0%

Protein

0 g

Vitamin D

0 mcg

0%

Calcium

1.1 mg

0%

Iron

0.23 mg

0%

Potassium

10.62 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.

INGREDIENTS

SUGAR, WATER, CORN SYRUP. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: STEARIC ACID, TITANIUM DIOXIDE (COLOR), AGAR, SALT, POTASSIUM SORBATE (PRESERVATIVE), GUAR GUM, PECTIN, DEXTROSE, CITRIC ACID, SODIUM HEXAMETAPHOSPHATE, NATURAL AND ARTIFICIAL FLAVOR. Manufactured in a facility that processes products containing peanuts and tree nuts.

BRILL

00632210003962 - BREAKFAST ROLL ICING 22lb PL

PREPARATION & COOKING SUGGESTIONS

STIR WELL BEFORE USING. TO AVOID TOP CRUSTING KEEP CONTAINER CLOSED, WHEN NOT IN USE. ALLOW 20 MINUTES FOR DONUTS TO DRY BEFORE STACKING.

SERVING SUGGESTIONS

Use to ice pastries

MORE INFORMATION