

124890 - Gold Medal Icing Mix Box White Crème 6/5 LB

Rely on Gold Medal(TM) mixes for superior quality to make your desserts extra special—and keep your patrons coming back for more. This icing mix in an easy, "just add water" format, provides a light and airy smooth texture with sweet, rich vanilla flavor on a finished product like cake, cupcakes, and dessert bars. Available in a cost-effective 6 - 5 lb bulk format for smaller o...



MARKETING

This icing mix in an easy, "just add water" format, provides a light and airy smooth texture with sweet, rich vanilla flavor and can be used for icing or melt for drizzling.. Available in a cost-effective 6 - 5 lb bulk format for smaller operations.. Great for topping products like cakes, cupcakes, and dessert bars. Decorating is a great way to increase profits, so you can charge more while driving impulse purchases.. "Add water only" means minimal skill labor is required.

Nutrition Facts

552 Servings per container

Serving Size 1 1/2 tbsp mix (12g), 1 tbsp prepared

Amount Per Serving

Calories **60**

% Daily Value*

Total Fat 1.5 **2%**

Saturated Fat 1 g **4%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 20 mg **1%**

Total Carbohydrates 10 g **4%**

Dietary Fiber 0 g **0%**

Total Sugars 9 g

Includes 9 g Added Sugars **17%**

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 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	Dist Prod Code	GTIN	Calculated Pack			
11212000	124890	10016000112121	6/5 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	
32.700 LBR	30.000 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.680 INH	11.750 INH	10.000 INH	1.06600 FTQ	10x5	372 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

Store in cool dry location.

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

INGREDIENTS

INGREDIENTS: SUGAR, PALM OIL, CORN STARCH, DEXTROSE, MALTODEXTRIN. CONTAINS 2% OR LESS OF: SALT, MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR (DAIRY), WHEAT STARCH, XANTHAN GUM, COLOR ADDED.

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PREPARATION & COOKING SUGGESTIONS

Yield Sheet Cake: Scaling Weight per Cake: 2 lb, Full Batch: 3, Half Batch: 1 1/2 Layer Cake (assume 2 layers per cake): 8 inch: Scaling Weight per Cake: 15 oz, Full Batch: 6, Half Batch: 3 9 inch: Scaling Weight per Cake: 1 lb 1 oz, Full Batch: 5 1/2, Half Batch: 2 3/4 10 inch: Scaling Weight per Cake: 1 lb 2 oz, Full Batch: 5, Half Batch: 2 1/2 Cupcakes: Scaling Weight per Cake: 1 1/2 Tbsp, Full Batch: 10 dozen, Half Batch: 5 dozen
 Ingredients Traditional Icing Full Batch: 1 1/2 cups (12 oz) hot tap water (approx 120-130°F), full box (5 lb) mix Half Batch: 3/4 cup (6 oz) hot tap water (approx 120-130°F), half box (2 lb 8 oz) mix Buttercreme Icing Full Batch: 1 1/4 cups (10 oz) hot tap water (approx 120-130°F), full box (5 lb) mix, 2 cups (1 lb) unsalted butter* (softened) Half Batch: 2/3 cup (5 oz) hot tap water (approx 120-130°F), half box (2 lb 8 oz) mix, 1 cup (8 oz) unsalted butter* (...)

SERVING SUGGESTIONS

White creme icing is ideal for standard icing and frosting. 5 lb. box of mix will ice 3 full sheet cakes in the pan. Icing can also be used for dipping, glazing, and drizzling over baked goods.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	60
Protein	0 g
Total Carbohydrates	10 g
Sugars	9 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	1.5
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	9 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	20 mg
Calcium	0 mg
Iron	0 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

HIGH_FRUCTOSE_CORN_SYRUP	FREE_FROM	CHOLESTEROL	FREE_FROM	ARTIFICIAL_SWEETENERS	FREE_FROM
CHOLESTEROL	LOW	TRANS_FAT	FREE_FROM	PARTIALLY_HYDROGENATED_VEGETABLE_OIL	FREE_FROM
MSG	FREE_FROM	VEGETARIAN	YES	KOSHER	YES

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