



MARKETING

creamy textures that your patrons will love. . Products come in variety of flavors. dessert mixes are customizable for signature desserts.. Perfect filling for chocolate tarts

Nutrition Facts

16 Servings per container

Serving Size (248 g)

Amount Per Serving

Calories80

% Daily Value\*

Total Fat 4 g5%

Saturated Fat 4 g20%

Trans Fat

Cholesterol%

Sodium 40 mg2%

Total Carbohydrates%

Dietary Fiber%

Total Sugars 7 g

Includes Added Sugars%

Protein 1 g

Vitamin D%

Calcium%

Iron 1.3 mg8%

Potassium 110 mg2%

\* 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
000000000067959726	390860	10048001920252	10 x 8.75OZ

Brand	Brand Owner	GPC Description
Knorr	Unilever Food Solutions - North America	Herbs/Spices (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
6.335 LBR	5.469 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.563 INH	8.563 INH	7.875 INH	0.529284 FTQ	15x6	730 Days	50 FAH / 85 FAH

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 - NI

Soy - NI

Wheat - NI

Sesame - NI

Peanuts - NI

Tree Nuts - NI

Fish - NI

Shellfish - NI

SERVING SUGGESTIONS

INGREDIENTS

INGREDIENTS: SUGAR, COCOA (PROCESSED WITH ALKALI), HYDROGENATED COCONUT OIL, GLUCOSE SYRUP SOLIDS, GLYCERYL -LACTO ESTERS OF FATTY ACIDS, SODIUM CASEINATE, TETRASODIUM PYROPHOSPHATE, CALCIUM LACTATE, XANTHAN GUM. CONTAINS: MILK

HANDLING SUGGESTIONS

PREPARATION & COOKING SUGGESTIONS

"Prep Directions 1. Into a mixing bowl, pour 16 oz (2 cups) of cold milk\* (below 50 F). Add contents of pouch. 2. Beat at medium speed for 2 minutes, scrape down sides of the bowl, then beat at high speed for 3 to 5 minutes until fluffy and airy. Add desired flavoring and beat for 2 more minutes. Do not overbeat. For multiple pouch preparation, additional whipping time at high speed will be required to produce an airy mousse. 3. Pipe into serving dishes or use in v"

MORE INFORMATION

NUTRITIONAL ANALYSIS



Calories	80	Total Fat	4 g	Sodium	40 mg
Protein	1 g	Trans Fat		Calcium	
Total Carbohydrates		Saturated Fat	4 g	Iron	1.3 mg
Sugars	7 g	Added Sugars		Potassium	110 mg
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
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

