

Royal

391522 - 28 oz. Royal No Bake Instant Vanilla Pudding and Pie ...

Provides the delicious flexibility for you make a luscious cream pie, create a decadent parfait, or offer it simply and beautifully in a bowl.



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code		GTIN		Calculated Pack	
48520	391522		00041617485200		12 x 28 OZ	
Brand	Brand Owner			GPC Description		
Royal	CLABBER GIRL CORPORATION			Dessert Sauces/Toppings/Fillings (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
1.87 LBR	1.75 LBR	No		US, CA, MX	Yes	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.75 INH	8 INH	1.25 INH	0.0564 FTQ	1x1	730 Days	62 FAH / 78 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



Use dry utensils when measuring and store in a dry place at room temperature.

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 - N
- Soybean - MC
- Wheat - N
- Sesame - NI
- AU - 30
- Peanuts - N
- Tree - MC
- Fish - N
- Shellfish - NI
- Crustaceans - N
- Mustard - N

INGREDIENTS



Sugar, Food Starch-Modified,Calcium Sulfate, Contains Less Than 2% of: Artificial Flavor, Disodium Phosphate, Salt, Sodium Alginate, Tetrasodium Pyrophosphate, Whip Topping Base (Palm Kernel Oil, Sugar, Corn Syrup Solids, Sodium Caseinate (Milk Derivative), Propylene Glycol Mono Esters, Acetylated Monoglycerides, Mono and Diglycerides), Yellow 5, Yellow 6

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PREPARATION & COOKING SUGGESTIONS

Pour 1 gallon (3.79 liters) cold milk into 12-quart mixer bowl. Add contents of package. Mix on medium speed 15 seconds. Scrape down bowl. Mix on medium speed 2 minutes. Pour immediately into dessert dishes or prepared pie crusts. Pudding will set in 15 minutes. Chill until firm, about 2 hours.

SERVING SUGGESTIONS

Serve pudding by itself or pair with other baking recipes to create exciting signature desserts that will offer a variety of tastes and textures. Perfect for pies –pour into crusts, add whipped topping, and garnish with your choice of additional ingredients. Pudding mixture can be incorporated into various cake recipes to provide additional texture and flavored cake menu options.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	60	Total Fat	0 g	Sodium	240 mg
Protein	0 g	Trans Fat	0 g	Calcium	236 mg
Total Carbohydrates	14 g	Saturated Fat	0 g	Iron	0 mg
Sugars	13 g	Added Sugars	13 g	Potassium	1 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)	0 0 iu	Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)	0	Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES
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