



MARKETING



Nutrition Facts

50 Servings per container

Serving Size 1.5 Tbsp.

Amount Per Serving

Calories 60

% Daily Value*

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 240 mg	10%
Total Carbohydrates 14 g	5%
Dietary Fiber 0 g	0%
Total Sugars 13 g	
Includes 13 g Added Sugars	26%
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 236 mg	20%
Iron 0 mg	0%
Potassium 1 mg	0%

PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
48520	391522	00041617485200	12 x 28 ONZ

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	Tlx/Hi	Shelf Life	Storage Temp From/To
9.75 INH	8 INH	1.25 INH	0.0564 FTQ	1x1	730 Days	62 FAH / 78 FAH

* 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.

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
- Soy - MC
- Wheat - N
- Sesame - NI
- Peanuts - N
- Tree Nuts - MC
- Fish - N
- Shellfish - NI

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.

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

HANDLING SUGGESTIONS



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

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.

MORE INFORMATION





NUTRITIONAL ANALYSIS



Calories	60
Protein	0 g
Total Carbohydrates	14 g
Sugars	13 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	0 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	13 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	240 mg
Calcium	236 mg
Iron	0 mg
Potassium	1 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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