929295 - Gold Medal Ready-to-Spread Icing Bulk Tub Vanilla Crè...

Gold Medal ready-to-spread, cream bulk icing is shelf stable and light and airy, providing a smooth texture with rich, vanilla flavor on a finished product. Available in bulk 2 - 11 lb tubs



MARKETING

Gold Medal ready to spread, cream bulk icing is shelf stable and light and airy, providing a smooth texture with rich, vanilla flavor on a finished product.

vanilla flavor on a finished product.

Available in a cost effective 2 - 11 lb bulk tubs for larger operations. Manageable size and resealable lid, reducing the risk of contamination and waste. Ultra versatile, use for icing or melt for drizzling.

Decorating is a great way to increase profits, charge more while driving impulse purchases.. Zero grams trans fat per serving.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
11216000	929295	10016000112169	2/11 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
24.800 LBR	22.00 LBR	No	United States	Yes	No

Shipping						
Length Width Height		Volume	TIxHI	Shelf Life	Storage Temp From/To	
16.750 INH	8.060 INH	8.500 INH	0.66400 FTQ	10x5	279 Days	32 FAH / 95 FAH

Nutrition Facts

284 Servings per container

Serving Size

Amount Per Serving Calories

150

2 Tbsp

	% Daily Value*
Total Fat 5	7%
Saturated Fat 2.5 g	14%
Trans Fat 0 g	

 Cholesterol 0 mg
 0%

 Sodium 75 mg
 3%

Total Carbohydrates 25 g 9%
Dietary Fiber 0 g 0%
Total Sugars 23 g

Total Sugars 23 g
Includes 23 g Added Sugars
45%

 Vitamin D
 %

 Calcium
 %

 Iron
 %

* 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.

HANDLING SUGGESTIONS

Keep in a cool, dry place



SERVING SUGGESTIONS



One 11 lb. pail will ice 4 full sheet cakes in the pan. Icing can also be used for dipping, glazing, and drizzling over baked goods.

PREPARATION & COOKING SUGGESTIONS

Refer to yeild chart on packaging 1. Use icing directly from the container. If desired, additional flavors may be added. 2. Stir icing with spatula before icing cake. 3. Icing spreads best at room temperature (70-72°F). 4. Cakes that have been

at room temperature (70-72°F). 4. Cakes that have been frozen prior to using are much easier to ice. 5. Iced cakes can be covered or boxed and placed into the cooler overnight or up to two weeks in the freezer. Iced cakes can be held in an enclosed cabinet up to 6 hours. 6. Once icing container has been opened, the icing can be stored covered at room temperature for one week. After this time period, store covered in the cooler. Bring to room temperature (70-72°F) before using. 7. During hot weather conditions, store iced cakes covered overnight in the cooler or cover and freeze until ready to use. RECIPE VARIATIONS STRING CAKES Place desired

amount of icing in a microwave safe bowl and heat in 10 second increments. Stir until smooth. DO NOT OVERHEAT....

INGREDIENTS



SUGAR, PALM OIL, WATER, CORN SYRUP, CORN STARCH. CONTAINS 2% OR LESS OF: SALT, MONOGLYCERIDES, YELLOWS 5 & 6 AND OTHER COLOR ADDED, POLYSORBATE 60, POTASSIUM SORBATE (PRESERVATIVE), NATURAL AND ARTIFICIAL FLAVOR, SODIUM STEAROYL LACTYLATE, SODIUM ACID PYROPHOSPHATE, CITRIC ACID.

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

Peanuts - 30

(Eggs - 30

(1) Tree - 30

Soybean - 30

(S) Fish - 30

(**&**) Wheat - 30

_

Shellfish - NI

(%) Sesame - 30

! Crustaceans - 30

(!) Pine Nuts - 30

(!) Almonds - 30

(!) Cashews - 30

(!) Hazelnuts - 30

! Macadamia Nuts

(!) Coconuts - 30

Pecan Nuts - 30

Chestnuts - 30

MORE INFORMATION



%

Prazil Nuts - 30

Pistachios - 30

Page 1 of 2

Usalnuts - 30

! Molluscs - 30

Last Saved: 25 March 2025 | Printed: 02 April 2025

Powered by Syndigo LLC - syndigo.com

929295 - Gold Medal Ready-to-Spread Icing Bulk Tub Vanilla Crè...

Gold Medal ready-to-spread, cream bulk icing is shelf stable and light and airy, providing a smooth texture with rich, vanilla flavor on a finished product. Available in bulk 2 - 11 lb tubs.

NUTRITIONAL ANALYSIS



Calories	150
Protein	0 g
Total Carbohydrates	25 g
Sugars	23 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	5
Trans Fat	0 g
Saturated Fat	2.5 g
Added Sugars	23 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	75 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM	HIGH_FRUCTOSE_CORN_SYRUP	FREE_FROM	ARTIFICIAL_SWEETENERS	FREE_FROM
MSG	FREE_FROM	VEGETARIAN	YES	KOSHER	YES

MORE IMAGES



