

MAPLE ART FL HEAT 'N ICE ICING



Maple-flavored flat donut and roll icing used for dipping drizzling and pouring over product. Recommend heating before use. Packaged in 12-lb pail.

Product Last Saved Date:12November2018

Nutrition

155 Servings per container

Serving Size

1 2/3 TBSP (35

Amount Per Serving

130

Calories	
	% Daily
Total Fat 1.5 g	2%
Saturated Fat 1 g	4%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 5 mg	0%
Total 29 g	10%
Dietary Fiber 0 g	0%
Total Sugars 28 g	
Includes g Added Sugars	%
Protein 0 g	
Vitamin D mg	%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium mg	%

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
09978	622860	00049800099784	1 X 12.00 LBR	

Brand	Brand Owner	GPC Description
RICH'S	Rich Products Corporation	Dessert Sauces/Toppings/Fillings (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition	
12.83 LBR	12 LBR	USA	Yes	No	

Shipping Information				
Length Width		Height	ht Shelf Life Storage Temp	
8.25 INH	8.25 INH	7.5 INH	270	-10 FAH / 0 FAH

Ingredients:

INGREDIENTS FOR U.S. MARKET: SUGAR, WATER, CORN SYRUP, PALM OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED TAPIOCA STARCH, COLORED WITH (CARAMEL COLOR), ARTIFICIAL FLAVOR, TO PRESERVE FRESHNESS (POTASSIUM SORBATE, SULFITING AGENTS).

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

	_	
Eggs - 30	Milk - 30	Peanuts - 30
Soy - 30	Wheat - 30	TreeNuts - 30
Fish - 30	Crustacean - 30	

Handling Suggestions :

nutrition advice

Store frozen or ambient up to 270 days. If frozen, thaw before using

food contributes to a daily diet. 2,000 calories a day is used for general

Benefits:

Maple-flavored flat donut and roll icing used for dipping drizzling and pouring over product. Recommend heating before use. Packaged in 12-lb pail.

Serving Suggestions :

Heat and drizzle over donuts, danish and cinnamon rolls for unique maple flavor. Just heat and dip donuts or other sweet goods for a sweet, shiny finish.

Prep & Cooking Suggestions:

1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.

More Information:

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	Eggs - 30	Milk - 30	Peanuts - 30		
Soy - 30		Wheat - 30	TreeNuts - 30		
	Fish - 30	Shellfish - NI	Sesame - 30		

100 Gram Nutritional Analysis					
Calories		Total Fat	g	Sodium	mg
Protein	g	Trans Fats	g	Calcium	
Total Carbohydrate	g	Saturated Fat	g	Iron	mg
Sugars	g	Polyunsaturated Fat	g	Potassium	mg
Dietary Fiber	g	Monounsaturated Fat	g	Zinc	mg
Lactose	Yes	Cholesterol	mg	Phosphorus	mg
Sucrose					
Vitamin A(IU)		Vitamin D	mcg	Thiamin	mg
Vitamin A(RE)		Vitamin E	mg	Niacin	mg
Vitamin C	mg	Folate	mcg	Riboflavin	mg
Magnesium	mg	Vitamin B-6	mg	Vitamin B-12	mcg
Monosodium		Sulphites	Yes	Nitrates	

Additional Images:

Image #1:

Image #2:



Image #3:

Image #4: