



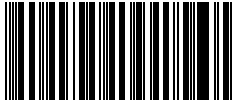
Product Code: 24856

# BAILEYS® BETTERCREME® PRE-WHIPPED PAIL NATURALLY FLAVORED, 9-LB PAIL

Introducing a new way to fall in love with the luxurious taste of BAILEYS® Irish Cream! Striking the perfect balance of creamy indulgence & velvety smoothness, all infused with the unmistakable & craveable flavor of BAILEYS – without the alcohol. Introducing an elevated twist on the true and tried Bettercreme, a NEW BAILEY'S Irish Cream flavored topping to elevate your in-store bakery program Packaged in a 9lb pail



CASE GTIN



00049800248564

## SPECIFICATIONS & STORAGE

GTIN:	00049800248564
Kosher Certification:	OU
Kosher Status:	DAIRY
Case Count:	1
Master Pack:	CASE
Net Case Weight:	9 LB
Gross Case Weight:	10.39 LB
Case Cube:	0.614
Pallet Pattern:	20 Ti x 6 Hi (120 Cases/Pallet)
Serving Size:	2 TBSP (13 G)
Shelf Life from Manufacture:	540 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	7 DAYS
Shelf Life Ambient, Prepared:	5 DAYS
Shelf Life Refrigerated, Thawed:	21 DAYS
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	9 LB
Case Dimensions:	9.88 IN L x 9.88 IN W x 10.88 IN H

## PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: WATER, HYDROGENATED VEGETABLE OIL (PALM, PALM KERNEL, COCONUT AND/OR COTTONSEED), SUGAR, HIGH FRUCTOSE CORN SYRUP, DEXTROSE AND/OR CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: SODIUM CASEINATE AND/OR MICELLAR CASEIN (A MILK DERIVATIVE), COLORED WITH (APPLE CIDER CONCENTRATE), NATURAL FLAVOR, POLYSORBATE 60, CARBOHYDRATE GUM, SALT, DISODIUM PHOSPHATE, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), SODIUM CITRATE, SOY PROTEIN CONCENTRATE, POLYGLYCEROL ESTERS OF FATTY ACIDS, XANTHAN GUM.

## ALLERGENS

CONTAINS: MILK, SOY

CONTAINS A BIOENGINEERED FOOD INGREDIENT

## TIPS & HANDLING

HANDLING INSTRUCTIONS For best results: • Store frozen at 0°F (-18°C) or below. • Thaw under refrigeration 24 hours before use. • Use Bettercreme® whipped icing at 45°F to 50°F (7°C to 10°C). • Stir gently to cream before using to ice the cake. • Reseal unused product and return to refrigerator. • Do not re-freeze thawed product. TROUBLE SHOOTING: • If product appears wet, shiny or slides off the cake, product was not thawed completely (check product temperature). • If product appears coarse, stiff or airy, the product was either left out of the refrigerator too long; was unnecessarily stirred; or exceeded refrigerated shelf-life. Shelf life of Bettercreme® whipped icing: • Thawed unopened product in refrigerator: 21 days • Applied to product (refrigerated): 7 days • Applied to product (non-refrigerated: less than 80°F (26°C)): 5 days

## Nutrition Facts

302 Servings Per Container

Serving Size 2 TBSP (13 g)

Amount Per Serving	
Calories	50
% Daily Value*	
<b>Total Fat</b> 3.5g	5%
Saturated Fat 3.5g	17%
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 20mg	1%
<b>Total Carbohydrate</b> 5g	2%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 5g Added Sugars	10%
<b>Protein</b> 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (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.

## 100g Nutrition Facts

Calories	397.967
<b>Protein</b>	1.534 G
<b>Carbohydrates</b>	39.273 G
Sugars	37.397 G
Added Sugars	37.379 G
Sugar Alcohol	0 G
<b>Water</b>	32.445 G
<b>Fat</b>	26.135 G
Saturates	25.84 G
Trans Fat	0.262 G
<b>Cholesterol</b>	0.416 MG
<b>Fiber</b>	0.404 G
<b>Minerals</b>	
Ash	0.613 G
Calcium	1.564 MG
Iron	0.024 MG
Sodium	154.373 MG
Thiamin	0 MG
Riboflavin	0 MG
Niacin	0 MG
Potassium	27.781 MG
Vitamin D	0.003 MCG
Folic Acid	0 MCG