

Product Specification

Product: Marshmallow Crème Topping

Product Code: CGB: 98000 GTIN: 10766476273801 DOT: 247486

Item Description: Whipped white marshmallow mixture with a density of approximately 3 pounds per gallon. The

flavor is typical of marshmallows. Also available in 1 x 5 gallon pail.

Ingredients: Corn Syrup, Sugar, Water, Egg Whites, Artificial Flavors, Xanthan Gum, Lactic Acid, and Salt.

Nutritional Information:

Nutritional Facts							
Serving Size: 2 Tbsp (12g Servings About: 113							
Amount Per	Serving (12g)	% DV*	100 grams				
Calories	39		322.31 cal				
Fat Calories	0		0 cal				
Total Fat	0g	0%	0.00 g				
Saturated Fat	0g	0%	0 g				
Trans Fat	0g		0 g				
Cholesterol	0mg	0%	0 mg				
Sodium	4 mg	0%	33.49 mg				
Total Carbohydrates	10g	3%	80.54 g				
Dietary Fiber	0g	0%	0.05 g				
Sugars	8g		72.59 g				
Added Sugars	8g		72.59 g				
Protein	0g		1.05 g				
Vitamin D	0 mcg	0%	0.00 mcg				
Calcium	.22 mg	0%	1.76 mg				
Iron	0 mg	0%	0.03 mg				
Potassium	1.79 mg	0%	14.87 mg				

^{*} Percent Daily Values are based on a 2000 calorie diet.

CGB Code Dating: Best Buy Date: Product is coded with 6 digit Best Buy Date (mmyydd)

Storage: Recommend dry storage temp between 40° - 85°F (4.4°- 29.4°C)

keep between 40°F - 85°F (4.4°- 29.4°C) Do Not Freeze!

Product Configuration:

Country of Origin:

Pack	Case Net Wt.	Shipping Wt.	Units/ Pallet	Tier/Ht.	Cube	Case Dimension
6/1 gal. pails	18 lbs	23 lbs	30	5 x 6	1.72	25.1 x 16.7 x 7.1

Physical Specifications: Appearance: White, fluffy, creamy aerated mixture

Color: White

Texture: Fluffy, that of aerated marshmallows

Chemical Analysis: PH: 4.7 - 5.3

Water Activity: 0.67 maximum

Density: 0.39 - 0.42

United States of America

Allergens: Contains eggs

Kosher Certification: Certified by VAAD HOEIR of St. Louis (W)







Marshmallow Crème Topping

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Marshmallow Crème Topping is a versatile product which can be used in many home kitchen and foodservice applications. Perhaps best known as a key ingredient in world class fudge, marshmallow crème is often used in frostings, shakes and sweet salads. Dress up your peanut butter sandwich, add a dollop on an ice cream float or mug of hot chocolate.

- Gluten Free
- Kosher certified by VAAD HOEIR of St. Louis ()



Convenient packaging options for BOTH foodservice or industrial



Other Product Options:



Bulk Marshmallow Crème Topping #98010 - 5 gal. Pail



Vanilla Flavored Icing #91031 - 198/2 oz. Packet Case



Chocolate Icing #91050 - 198/2 oz. Packet Case



Caramel Icing #91075 - 198/2 oz. Packet Case













