

Royal Icing Mix

ITEM #ROM1074 & ROM1652



Features & Benefits:

- Easy to use - add water and whip!
- Ultimate versatility
- Sweet & subtle taste
- Smooth consistency



**Storage:** Store in a cool, dry location. Store product in a sealed container away from humidity.

Handling Procedures:

Add warm tap water (110°F) to a grease free mixing bowl. Add Royal Icing Mix. With paddle attachment, mix on low speed until incorporated. Mix on medium speed for 6 minutes or until dissolved and smooth. For flood icing, add 1 Tbsp of water at a time to achieve desired consistency. If too thin, add 1 Tbsp of powdered sugar until desired consistency is achieved. Scrape down bowl and add color or flavor as desired.

Nutrition Information		
Serving Size 1/4 cup (30g)	Qty per 100 g	Qty per 30g
Energy	397.88 kcal/1666.73 kJ	119.36 kcal/500.02 kJ
Protein	0.80 g	0.24 g
Fat, Total	0 g	0 g
- Saturated	0 g	0 g
- Trans	0 g	0 g
Carbohydrate	98.67 g	29.6 g
- Total Sugar	95.5 g	28.65 g
- Added Sugar	95.5 g	28.65 g
- Fiber	0.13 g	0.04 g
Sodium	27.98 mg	8.39 mg
Iron	0.10 mg	0.03 mg
Calcium	2.03 mg	0.61 mg
Potassium	11.02 mg	3.31 mg
Vitamin D	0 mcg	0 g
* Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request.		
**1 kcal = 4.184kJ		

	In a 5 quart bowl	In a 5 quart bowl	In a 5 quart bowl	In a 5 quart bowl	In a 10 quart bowl	In a 10 quart bowl
YIELD	1 CUP	4 CUPS	8 CUPS	12 CUPS	16 CUPS	20 CUPS
WARM TAP WATER	0.75 fl oz	3 fl oz	6 fl oz	9 fl oz	12.5 fl oz	15.5 fl oz
ROYAL ICING MIX	7.2 oz	1 lb 12.8 oz	3 lb 9.6 oz	5 lb 6.4 oz	7 lb 3.2 oz	9 lb
TOTAL BATCH WEIGHT	8 oz	2 lb	4 lb	6 lb	8 lb	10 lb

**Shipping:** Retail orders will ship via UPS, ground 3-5 days (US only). All other orders will be FOB from Chester, NY. You are free to choose your own freight company and pay transportation directly. You are required to keep all scheduled pick up dates. If pickup scheduled is not met, penalties may apply. Satin Fine Foods can offer comparative transportation rates and transportation charges will be added to the product invoice.

**Facility:** Our 100,000 sqft custom built facility is Nut Free, Kosher & FSSC 22000 Certified.

**Ingredients:** Sugar, dried egg whites, dextrose, corn starch, xanthan gum, carob bean gum, sodium acid pyrophosphate, sodium aluminum sulfate, guar gum, salt, natural flavor. **Contains egg.**

Product is in a facility that also manufactures milk & soy.

Product Characteristics

- Color - White
- Texture - Powder
- Taste - Sweet
- Foreign Materials - None

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count <1000 cfu/g
- Yeast <100 cfu/g
- Mold <100 cfu/g
- E Coli <10 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g
- Listeria Negative in 25 g

Nut Free • Dairy Free • Gluten Free • Vegetarian

14 oz Pail

Net Weight 14oz / 396.9g

Gross Weight 15oz / 426g

Package Dimensions  
5" l x 5" w x 6" h

3 units per case,  
208 cases ( 624 units) per pallet

Ti Hi 26 x 8

Case Gr. Wt. 4lb / 2kg

Case Dimensions  
5" l x 15" w x 7" h

Pallet Dimensions  
40" l x 48" w x 53" h

Pallet Gr. Wt.  
716lbs / 325kg

10 lb Box

Net Weight 10 lb / 4.53 kg

Gross Weight 11 lb / 5 kg

Package Dimensions  
9" l x 9" w x 9" h

120 units per pallet

Ti Hi 20 x 6

Pallet Dimensions  
48" L x 40" W x 59" H

Pallet Gr. Wt.  
1272 lbs / 576 kg

