



Product Data Sheet

PRODUCT: Wholesale Icing Stabilizer 50 lb

ITEM NUMBER: 00301655

CASE UPC: 029519033323

GTIN: 00029519033323

SHELF LIFE: 270 days

STORAGE RECOMMENDATION:

Store in clean, cool, dry area

KOSHER:



ITEM CUBE: 1.128

TARE WGT: 0.500 lb 15.000 "L

GROSS WGT: 50.500 lb 5.000 "W

NET WGT: 50.000 lb 26.000 "H

PALLET STACK: 9 T x 3 H

PALLET SIZE*: 40" x 48"

*Dimensions may vary slightly depending on manufacturer

DIRECTIONS:

DIRECTIONS FOR USE

<u>Cook Up Stage</u>	<u>Weight</u>	<u>Methods</u>
Water (30-35%)	32 lb	Bring to a rolling boil and hold for 3 minutes.
Icing Stabilizer (7-10%)	8 lb	
Granulated Sugar (20-25%)	23 lb	
All Purpose Shortening (2-3%)	2 lb 8 oz	

<u>Dry Ingredients</u>	<u>Weight</u>	<u>Methods</u>
Powdered Sugar 10X	100 lb	Pour hot syrup/cook stage into dry ingredients. Mix on low speed until smooth.
Optional Ingredients:		
Salt (to taste)	4 oz	
Flavor (to taste)	3 oz	
Sodium Propionate	2 oz	

Scaling and Baking Instructions:

Glaze is ready to use immediately. Keep warm (110°-120°F) when applying.
Left over glaze should be stored in an air tight container and added to the cook stage in a new batch of glaze.

Effective Date: March 7, 2019



