



# DARK CHOCOLATE BUTTERCREAM ICING

A sweet icing that will have you and your customers wanting more!



<b>Brand</b>	Janey Lous
<b>Category</b>	Icing/Smear/Topping
<b>JL#</b>	2720150
<b>Item Description</b>	Dark Chocolate Buttercream, 1/17 Lb
<b>GTIN</b>	00850027998459
<b>UPC Case</b>	850027998459
<b>Pack</b>	1
<b>Size</b>	17
<b>UOM</b>	Lbs.
<b>Cube</b>	.17
<b>Shelf Life Frozen</b>	240
<b>Shelf Life Thawed</b>	05
<b>Minimum Run</b>	400
<b>Hi</b>	30
<b>Ti</b>	5
<b>Net Weight</b>	17.00
<b>Gross Weight</b>	18.10
<b>Case Width</b>	10
<b>Case Length</b>	08
<b>Case Height</b>	08

**INGREDIENTS:** POWDERED SUGAR, BUTTER, WATER, MILK POWDER, COCOA, COCOA (COCOA POWDER PROCESSED WITH ALKALI), SALT, VANILLA, PRESERVATIVES (WATER, PROPYLENE GLYCOL, PRESERVATIVES (SODIUM BENZOATE AND PROPYLPARABEN))  
CONTAINS: MILK  
CONTAINS: BIOENGINEERED INGREDIENTS

Allergen Warning: This product was produced in a facility that uses eggs, wheat, soy, milk, peanuts and tree nuts.

Pack: 1  
Unit Weight: 17 Lbs  
Net Case Weight: 17 Lbs  
Gross Case Weight: 18.1 Lbs

Production Date: MM/DD/YYYY

**Icing, Dark Chocolate Buttercream**  
Item # 2720150

For best results let product thaw completely before use. Product is shelf stable for 30 days at room temperature. Keep frozen or refrigerated to preserve product life.

Manufactured by Janey Lou's, Inc.  
550 N John Glenn Rd.  
Salt Lake City, UT 84116  
Questions or concerns please call (801) 798-7504

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Lot Code =Production Date