



Glazed Donut Icing

Create a donut glaze icing using our custom ingredient-blending solutions. Our in-house R&D experts work closely with your team to develop a stabilizer system that best fits your product. Utilizing our custom ingredient systems in your products will increase both purchasing and plant efficiencies.

INGREDIENTS	PERCENTAGE (% AS IS)
IFPC® stabilizer system	6.0
granulated sugar	4.0
confectioners' sugar	68.0
water	22.0
Total	100.00

PREPARATION:

1. Gather ingredients and equipment
2. Mix all ingredients in large heating tanks
3. Bring to a boil
4. Pack off into pails

POTENTIAL LABEL CLAIMS:

Non-GMO

Stabilizer systems are produced in our SQF-certified manufacturing facility located in St. Louis, MO. Our facility offers both liquid-blending and dry-blending capabilities, packing rooms, state-of-the-art labs, superior quality control testing and validation, and strict regulatory adherence and allergen control. We are able to blend in 300-pound volumes and above and offer heat-sealed packaging.

The above information is presented in good faith, but is not warranted as to accuracy of results. It is solely for your investigation, verification, and consideration.



Nutrition Facts

Serving size 2 Tbsp

Amount per serving

Calories 120

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 10mg 0%

Total Carbohydrate 30g 11%

Dietary Fiber 0g 0%

Total Sugars 28g

Includes 28g Added Sugars 56%

Protein 0g

Vitamin D 0mcg 0%

Calcium 1mg 0%

Iron 0mg 0%

Potassium 0mg 0%

*The % Daily Value 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.

