

## Marshmallow Crème Topping

Marshmallow Crème Topping is a versatile product which can be used in many foodservice applications. Use it as a sundae topping or as a marshmallow float on carbonated beverages, or in hot chocolate drinks. Marshmallow crème is also used as a spread on marshmallow-peanut butter sandwiches, preventing the bread from getting soggy. Also, it can be used as an ingredient for fudge, meringue, sweet potato casserole, or a sweet salad. Kosher certified KOF-K D.E.

Clown Marshmallow Crème Topping is conveniently packaged in 6/1 gallon or 1/5 gallon plastic pails for any foodservice or industrial application. Fudge makers have been specifying our brand in their fudge recipes for years!

Gluten Free



**Item #:** 98000

**Packaging:**

Case: 6/1 gal. tubs  
Net weight per tub: 48 oz.

**Case Specifications**

Shipping Weight: 23 lbs.  
Dimensions (L x W x H): 25.1x16.7x7.1  
Cube: 1.72  
Pallet Qty: 30  
Shelf Life: 365 days below 90° F



D.E.

**Other Product Options:**



**Bulk Marshmallow Crème Topping**  
#98010 - 5 gal. Pail



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



**Clown Pops™**  
#90050 - 1350 ct. Case

Revised 11/1/17