

Now with a “Clean Label...”

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.

This special Marshmallow Crème Topping is currently packaged in 6/1 gallon tubs for any foodservice application. Fudge makers have been specifying our brand in their fudge recipes for years!

- Natural Flavors
- No Artificial Colors
- Made with Cage Free Egg Whites
- Gluten Free
- Kosher : KoF-K D.E.



Item #: 98111

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:



Marshmallow Crème Topping
#98000 - 6/1 gal. Tub Case



Bulk Marshmallow Crème Topping
#98010 - 5 gal. Pail



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



Clown Pops™
#90050 - 1350 ct. Case