



PRODUCT SPECIFICATION SHEET

Royal Icing for Cookie Decorating

No preservatives. No artificial anything. Cornell shelf-life tested.

PRODUCT DESCRIPTION

Frosting Factory™ Royal Icing is a ready-to-use decorating icing primarily for cookie decorating but also has some applications for decorating cakes and other baked goods. Our royal icing produces a smooth, self-leveling finish and dries firm enough for detail decorating, stacking, packaging, shipping, and retail display.

PRODUCT CHARACTERISTICS

- Ready to Use
- Self-Leveling Finish
- Dries Firm & Stackable
- Perfect Bite Texture
- No Preservatives · No Artificial ingredients



Frosting Factory™ Royal Icing — 10 oz

PRODUCT SAFETY & STABILITY

- Scheduled Process approved by the Cornell Food Venture Center
- Microbiology Laboratory tested through 77 days — virtually no increase in microbial activity
- Produced using pasteurized egg white powder
- No preservatives — shelf stability achieved through formulation and packaging design

PRODUCT LINES

Standard Royal Icing

Ingredients: Powdered Sugar (Cane Sugar, Cornstarch), Light Corn Syrup (Corn Syrup, Salt, Vanilla Extract), Pasteurized Egg White Powder, Filtered Water, Vanilla Extract (Vanilla Bean Extractives in Water, Alcohol).

Contains: Egg

Organic Corn-Free Royal Icing

Ingredients: Organic Powdered Sugar (Organic Cane Sugar, Organic Tapioca Starch), Organic Tapioca Syrup, Filtered Water, Organic Egg White Powder, Organic Vanilla Flavor Extract (organic cane alcohol, natural flavorings).

Contains: Egg

NATURAL COLOR PROGRAM

Natural color options are available in both Standard and Organic formulas. Seasonal and custom color programs available. Specifications and color availability upon request. Launching Q3 2026.

STORAGE

- Shelf stable unopened for at least 77 days at room temperature
- Perishable after opening — refrigerate within 3 days after opening
- Use within 21 days of opening or the best by date on the package, whichever is sooner
- May be refrigerated or frozen by the consumer to extend shelf life

USE INSTRUCTIONS

- Minor separation is normal — stir before use and periodically during decorating
- Thin with small amounts of water as needed for flooding consistency
- Add powdered sugar to create stiffer consistencies for piping
- Food coloring and flavorings may be added as desired

COVERAGE

Frosting Factory Royal Icing is a thicker flood consistency. When spread directly onto the base of a cookie without outlining, it stays on the cookie and self-levels to an average coverage of approximately 2mm — a full, smooth base coat.

Format	~3" Cookies	~2" Round Cookies
2 oz jar (57g)	~10–12 cookies	~12–15 cookies

For decorators who prefer a piped outline + flood (thicker, raised coverage) or plan additional decorative piped designs, reduce coverage capacity by approximately 30%.

PACKAGING

- Tamper-evident heat-sealed induction liner
- Retail-ready labeling
- Optional shrink-banded cap available for additional tamper evidence and retail presentation

AVAILABLE SIZES

Product	Net Weight
Sample Jar	50 g (2 oz)
Standard Jar	285 g (10 oz)
Family Size Jar	540 g (19 oz)
Wholesale Bucket	900 g (31.7 oz)
Wholesale Bucket	1800 g (63.5 oz)

NUTRITION INFORMATION

Nutrition Facts	
24 servings per container	
Serving size 12 g (2 tsp)	
Amount per serving	
Calories	40
% Daily Value*	
Total Fat 0 g	0%
Cholesterol 0 mg	0%
Sodium 10 mg	2%
Total Carbohydrate 10 g	4%
Total Sugars 10 g	
Includes 10 g Added Sugars	12%
Protein 1 g	

Standard Royal Icing — 10 oz (285g)

Serving Size: 12g (2 tsp) · Servings per Container: 24

Calories: 40 per serving

Total Fat 0g · Cholesterol 0mg · Sodium 10mg

Total Carbohydrate 10g (4% DV) · Total Sugars 10g

Includes 10g Added Sugars (12% DV) · Protein 1g

Nutrition facts for Organic formula available upon request.

Manufacturer

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