

4" TWO-CRUST APPLE PIE - 47323



Calling all apple lovers!

Loaded with fresh tart-sweet apples, and covered with a tender, flaky crust, this simple but delectable classic should be a staple on every pie menu. We're told it's the best pie out there... who are we to argue?

INGREDIENTS

APPLES (WITH ADDED SALT, ASCORBIC ACID AND CITRIC ACID [PRESERVATIVES]), WHEAT PASTRY FLOUR, WATER, PIE SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO-AND DIGLYCERIDES ADDED), SUGAR, MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), CORNSTARCH, SALT, GROUND CINNAMON AND CITRUS FIBER.

ALLERGENS

Contains: Wheat
Processed in a facility that uses:
Eggs, Nuts, Milk, Sulfites, and Soy

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
24

Finished Wt Pie:
11 oz

Case Cube:
0.74

Manufacturer #:
6-004-0002 UMC

Pallet Pattern (Ti/Hi):
12 x 5

Case UPC:
859220007323

Gr. Case Wt/Net Wt in lbs:
18.5 lbs/16.5 lbs

Case Dimensions:
16" x 10.75" x 8"

Storage/Shelf Life = FRoze/After Baked:
365 days FR/4 days AB

Nutrition Facts

Serving size	1 pie (312g)
Amount per serving	
Calories	720
% Daily Value*	
Total Fat 37g	47 %
Saturated Fat 17g	85 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 670mg	29 %
Total Carbohydrate 94g	34 %
Dietary Fiber 3g	11 %
Total Sugars 28g	
Includes 19g Added Sugars	38 %
Protein 5g	
Vitamin D 0mcg	0%
Calcium 33mg	2%
Iron 1mg	6%
Potassium 180mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

DO NOT THAW

For best results, bake as follows:

Temperature: Conventional Oven 385°F; Convection Oven 345°-360°F. Time: 30-35 minutes. Directions: 1) Preheat oven to recommended temperature. 2) Remove pie from box, remove overwrapping. 3) Brush top of pie with egg wash (optional for better browning). 4) Place frozen pie on flat baking sheet. 5) Place pie in preheated oven for approximately 30-35 minutes. 6) Bubbling fruit juice and a light golden brown crust indicate that pie is done. 7) Allow pie to cool at least 4 hours before cutting or packaging.

585-359-BAKE (2253)
specialtouchbakery.org