10" LEMON MERINGUE PIE - 17644



When life gives us lemons, we make pie

Meet our classic take on one of America's favorite pies. With its lemony tart and sweet custard filling and its cloud of light and fluffy whipped meringue, it's not just a quintessential pie. It's pure happiness on a pie plate.

INGREDIENTS

LEMON FILLING (WATER, SUGAR, DEXTROSE, MODIFIED FOOD STARCH {COEN}, VEGETABLE SHORTENING {PALM OIL}, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SODIUM CITRATE, CITRIC ACID, LEMON PUREE, SALT, NATURAL AND ARTIFICIAL FLAVOR, SORBIC ACID, AGAR, YELLOW #5, YELLOW #6, BLUE #1), WATER, MERINGUE POWDER (SUGAR, DEXTROSE, DRIED EGG WHITE WITH SODIUM LAURYL SULFATE, CREAM OF TARTAR, ALGIN, SALT, SODIUM HEXAMETAPHOSPHATE, CALCIUM SULFATE, LOCUST BEAN GUM, XANTHAN GUM, ARTIFICIAL FLAVOR), ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SHORTENING (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID TO HELP PROTECT FLAVOR, NATURAL FLAVOR, BETA CAROTENE {COLOR}, VITAMIN A PALMITATE), SUGAR, VINEGAR, SALT.

ALLERGENS

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

Nutrition Facts 10 servings per container Serving size 1/10 pie (120g) Amount per serving Calories Total Fat 7g Saturated Fat 3.5g 18 % Trans Fat 0g Cholesterol 0mg 0 % 15 % Sodium 350mg Total Carbohydrate 45g 16% Dietary Fiber 0g 0 % Total Sugars 32g Includes 31g Added Sugars 62 % Protein 1g Vitamin D 0mcg 0% 0% Calcium 10mg 6% Iron 1mg Potassium 14mg 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.

SPECIFICATIONS

Format: Pies Per Case: Thaw & Serve 4

 Finished Wt Pie:
 Case Cube:

 42 oz
 0.851

Manufacturer #: Pallet Pattern (Ti/Hi):

6-010-0011 MC 8 x 6

Case UPC: Gr. Case Wt/Net Wt in lbs: 859220007644 13 lbs/10.5 lbs

Case Dimensions: Storage/Shelf Life = FRoze/After Baked: 20.25" x 10.375" x 7" 365 days FR/4 days RF (Refrigerated)

For best results, thaw as follows:

Defrost in refrigerator for 24 hours prior to serving. Refrigerate after cutting.