

## Way better than a cookie

We took the beloved chocolate chip cookie and created a big, beautiful pie.

## INGREDIENTS

PIE CRUST (ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRIATE, RIBOFLAVIN, FOLIC ACID], PALM OIL SHORTENING, WATER, SUGAR, DISTILLED VINEGAR (DILUTED WITH WATER TO 5\% ACIDITY), SALT), MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID TO HELP PROTECT FLAVOR, NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), SEMI SWEET BAKING CHIPS (SUGAR, CHOCOLATE, COCOA BUTTER, MILKFAT, SOY LECITHIN, NATURAL FLAVORS), WALNUTS, EGGS, SUGAR, ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRIATE, RIBOFLAVIN, FOLIC ACID]) AND LIGHT BROWN SUGAR.

## SPECIFICATIONS

## Format:

Thaw \& Serve
Finished Wt Pie

40 oz

## Manufacturer \#:

6-010-0014 MC

## Case UPC:

859220007460

Pies Per Case:
6

## ALLERGENS

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

| Nutrition Facts |  |
| :---: | :---: |
| 8 servings per container |  |
| Serving size 1/8 pie | 1/8 pie (131g) |
| Amount per serving Calories | 690 |
|  | \% Daily Value* |
| Total Fat 50g | 64\% |
| Saturated Fat 21g | 105\% |
| Trans Fat 0g |  |
| Cholesterol 60 mg | 20\% |
| Sodium 420mg | 18\% |
| Total Carbohydrate 56g | 20\% |
| Dietary Fiber 3g | 11\% |
| Total Sugars 32g |  |
| Includes 32g Added Sugars | Sugars 64\% |
| Protein 7g |  |
| Vitamin D Omcg | 0\% |
| Calcium 32mg | 2\% |
| Iron 2 mg | 10\% |
| Potassium 197mg | 4\% |
| *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. |  |

For best results, thaw as follows:

Defrost at room temperature for 45 minutes, then cut. Keep pie in refrigerator after cutting.

## Case Dimensions:

$20.25^{\prime \prime}$ x $10.375^{\prime \prime}$ x 7"

Case Cube:
0.851

Pallet Pattern (Ti/Hi): $8 \times 6$

Gr. Case Wt/Net Wt in lbs:
$17 \mathrm{lbs} / 15 \mathrm{lbs}$

Storage/Shelf Life = FRoze/After Balked:
365 days FR/4 days RF (Refrigerated)

