

9" NATURAL JUICE APPLE CRUMB PIE - 97948



We dare you not to fall in love!

Everyday is a good day for Special Touch Bakery Apple Crumb pie!
The sliced apples, the cinnamon goodness... what's not to love?

INGREDIENTS

APPLES (WITH ADDED SALT, ASCORBIC AND CITRIC ACID [PRESERVATIVES]), ENRICHED PASTRY FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BUTTER, MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), WATER, SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO-AND DIGLYCERIDES ADDED), CORNSTARCH, SALT, CINNAMON, CITRUS FIBER, VANILLA FLAVOR (NON-FLAVOR INGREDIENTS: WATER, PROPYLENE GLYCOL, SODIUM BENZOATE [PRESERVATIVE]), AND BUTTER FLAVOR EMULSION (NON-FLAVOR INGREDIENTS: WATER, VEGETABLE GUMS, TARTARIC ACID, SODIUM BENZOATE [PRESERVATIVE], FD&C YELLOW #5, CARAMEL COLOR).

ALLERGENS

Contains: Milk,
Wheat

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

Nutrition Facts

10 servings per container	
Serving size	1/10 pie (125g)
Amount per serving	
Calories	310
	% Daily Value*
Total Fat 13g	17 %
Saturated Fat 7g	35 %
Trans Fat 0g	
Cholesterol 10mg	3 %
Sodium 280mg	12 %
Total Carbohydrate 47g	17 %
Dietary Fiber 2g	7 %
Total Sugars 20g	
Includes 15g Added Sugars	30 %
Protein 3g	
Vitamin D 0mcg	0 %
Calcium 14mg	2 %
Iron 1mg	6 %
Potassium 81mg	2 %

*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:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
40 oz

Case Cube:
0.75

Manufacturer #:
6-009-0008UMC

Pallet Pattern (Ti/Hi):
10 x 6

Case UPC:
859220007948

Gr. Case Wt/Net Wt in lbs:
17 lbs/15 lbs

Case Dimensions:
18" x 9" x 8"

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

DO NOT THAW

For best results, bake as follows:

Temperature: Conventional Oven 390°-410°F; Convection Oven 350°-365°F. Time: 45-55 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 45-55 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