

9" NATURAL JUICE CARAMEL APPLE WALNUT PIE - 91535

INGREDIENTS

APPLES, ENRICHED WHEAT FLOUR, WHEAT FLOUR, SUGAR, WALNUTS, BUTTER, CARAMEL TOPPING, MARGARINE, WATER, SHORTENING, CORNSTARCH, SALT, SPICES, VANILLA., BUTTER FLAVOR



ALLERGENS

Contains: Milk, Soy, Wheat, Walnuts

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

Nutrition Facts

8 servings per container
Serving size 5 15/32 oz (155g/5.5 oz)

Amount per serving
Calories 420

% Daily Value *

Total Fat 20g 26%

Saturated Fat 8g 39%

Trans Fat 0g

Cholesterol 15mg 5%

Sodium 70mg 3%

Total Carbohydrate 58g 21%

Dietary Fiber 2g 8%

Total Sugars 26g

Includes 16g Added Sugars 33%

Protein 5g

Vitamin D 0.1mcg 0%

Calcium 20mg 2%

Iron 1.2mg 6%

Potassium 120mg 2%

Folate 60mcg DFE (30mcg Folic Acid) 15%

* The % Daily Value (DV) 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 #:
6-009-0017MC

Pallet Pattern (Ti/Hi):
10 x 6

Case UPC:
10850005491535

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