

4" NO SUGAR ADDED TWO-CRUST APPLE PIE - 47521



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

RED APPLES (WITH ADDED SALT, ASCORBIC ACID AND CITRIC ACID [PRESERVATIVES]), WHEAT PASTRY FLOUR, SHORTENING (PALM OIL), STEVIA (MALTITOL, STEVIA EXTRACT), WATER, CORN STARCH, SALT, AND DISTILLED VINEGAR.

ALLERGENS

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

Nutrition Facts

Serving size	1 pie (312g)
Amount per serving	
Calories	800
% Daily Value*	
Total Fat 44g	56 %
Saturated Fat 22g	110 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 950mg	41 %
Total Carbohydrate 119g	43 %
Dietary Fiber 3g	11 %
Total Sugars 10g	
Includes 0g Added Sugars	0 %
Sugar Alcohol 42g	
Protein 5g	
Vitamin D 0mcg	0 %
Calcium 22mg	2 %
Iron 1mg	6 %
Potassium 176mg	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.

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
24

Finished Wt Pie:
11 oz

Case Cube:
0.74

Manufacturer #:
6-004-0035 UMC

Pallet Pattern (Ti/Hi):
12 x 5

Case UPC:
859220007521

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

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