

10" SWEET POTATO PIE - 17495



A southern classic

Delicious any time of year-this sweet, creamy pie is spiced just right.

INGREDIENTS

SWEET POTATOES, SWEETENED CONDENSED MILK (WHOLE MILK, SUGAR), WHEAT PASTRY FLOUR, BUTTER, EGGS, WATER, SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO-AND DIGLYCERIDES ADDED), MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), SUGAR, SALT, GROUND CINNAMON, GROUND NUTMEG, AND VANILLA FLAVOR (WATER, PROPYLENE GLYCOL, ARTIFICIAL FLAVORS, PHOSPHORIC ACID).

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
40 oz

Case Cube:
0.851

Manufacturer #:
6-010-0076 UMC 6

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
859220007495

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

Case Dimensions:
20.25" x 10.375" x 7"

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

ALLERGENS

Contains: Egg, Milk,
Wheat

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

Nutrition Facts

10 servings per container	
Serving size	1/10 pie (119g)
Amount per serving	
Calories	330
% Daily Value*	
Total Fat 16g	21 %
Saturated Fat 9g	45 %
Trans Fat 0g	
Cholesterol 45mg	15 %
Sodium 180mg	8 %
Total Carbohydrate 43g	16 %
Dietary Fiber 1g	4 %
Total Sugars 26g	
Includes 22g Added Sugars	44 %
Protein 5g	
Vitamin D 0mcg	0%
Calcium 126mg	10%
Iron 1mg	6%
Potassium 255mg	6%

*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.

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