

# 8" TRADITIONAL APPLE CRUMB PIE - 87699



## 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 ACID AND CITRIC ACID [PRESERVATIVES]), WATER, SUGAR, WHEAT PASTRY FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER, MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), 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, FD & C YELLOW #5, CARAMEL COLOR).

## SPECIFICATIONS

**Format:**  
Unbaked

**Pies Per Case:**  
6

**Finished Wt Pie:**  
26 oz

**Case Cube:**  
0.9327

**Manufacturer #:**  
6-008-0012 UMC

**Pallet Pattern (Ti/Hi):**  
12 x 8

**Case UPC:**  
859220007699

**Gr. Case Wt/Net Wt in lbs:**  
11.75 lbs/9.75 lbs

**Case Dimensions:**  
20.375" x 10.375" x 7.625"

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

## ALLERGENS

**Contains:** Milk,  
Wheat

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

## Nutrition Facts

6 servings per container	
<b>Serving size</b>	1/6 pie (123g)
<b>Amount per serving</b>	
<b>Calories</b>	<b>260</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 11g	<b>14 %</b>
Saturated Fat 6g	<b>30 %</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3 %</b>
<b>Sodium</b> 240mg	<b>10 %</b>
<b>Total Carbohydrate</b> 39g	<b>14 %</b>
Dietary Fiber 1g	<b>4 %</b>
Total Sugars 16g	
Includes 12g Added Sugars	<b>24 %</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 1mg	6%
Potassium 69mg	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.

## DO NOT THAW

**For best results, bake as follows:**

Temperature: Conventional Oven 370°-390°F; Convection Oven 335°-350°F. Time: 35-40 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 35-40 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.