

9" TRADITIONAL PECAN PIE - 91559



We're nuts about nuts

However you say it, there's no disputing this: Our classic Pecan Pie is a cut above the rest. The combo of toasty pecans, our melt-in-your-mouth sweet filling, and our tender crust will make any pie-lover swoon with delight.

INGREDIENTS

CORN SYRUP, SUGAR, EGGS, WHEAT FLOUR, PECANS, BUTTER, WATER, SHORTENING, MARGARINE, VANILLA

ALLERGENS

Contains: Milk, Pecans, Wheat

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

Nutrition Facts

8 servings per container
Serving size 4 1/2 oz (128g/4.5 oz)

Amount per serving
Calories 480

% Daily Value *

| | |
|-------------------------------|------------|
| Total Fat 22g | 28% |
| Saturated Fat 8g | 38% |
| <i>Trans Fat</i> 0g | |
| Cholesterol 95mg | 31% |
| Sodium 85mg | 4% |
| Total Carbohydrate 66g | 24% |
| Dietary Fiber 1g | 4% |
| Total Sugars 35g | |
| Includes 35g Added Sugars | 70% |
| Protein 5g | |
| Vitamin D 0.6mcg | 4% |
| Calcium 30mg | 2% |
| Iron 0.7mg | 4% |
| Potassium 60mg | 2% |

* 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:

36 oz

Case Cube:

0.75

Manufacturer #:

6-009-0019MC

Pallet Pattern (Ti/Hi):

10 x 6

Case UPC:

850005491559

Gr. Case Wt/Net Wt in lbs:

15.4 lbs/13.5 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