

10" NATURAL JUICE CRANAPPLE WALNUT PIE - 11726



Cranberries, apples, and walnuts... Oh My!

The perfect balance of tart cranberries, sweet apples and chopped walnuts. Simply delicious.

INGREDIENTS

APPLES, PIE CRUST (ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRIATE, RIBOFLAVIN, FOLIC ACID], PALM OIL SHORTENING, WATER, SUGAR, DISTILLED VINEGAR [DILUTED WITH WATER TO 5% ACIDITY], SALT), DRIED CRANBERRIES (CRANBERRIES, SUGAR), SUGAR, WALNUTS, TAPIOCA STARCH, CORN STARCH, AND GROUND CINNAMON.

ALLERGENS

Contains: Nuts, Wheat

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

SPECIFICATIONS

Format:
Unbaked

Finished Wt Pie:
44 oz

Manufacturer #:
6-010-1022 MC

Case UPC:
850005491726

Case Dimensions:
20.75" x 10.5" x 8"

Pies Per Case:
6

Case Cube:
0.925

Pallet Pattern (Ti/Hi):
8 x 6

Gr. Case Wt/Net Wt in lbs:
18.5 lbs/16.5 lbs

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

Nutrition Facts

12 servings per container
Serving size 1/12 pie (102g/3.6 oz)

Amount per serving
Calories **330**

	% Daily Value *
Total Fat 18g	23%
Saturated Fat 7g	36%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 41g	15%
Dietary Fiber 2g	6%
Total Sugars 16g	
Includes 12g Added Sugars	24%

Protein 3g	
Vitamin D 0mcg	0%
Calcium 10mg	2%
Iron 0.2mg	2%
Potassium 80mg	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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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.



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