

10" NATURAL JUICE APPLE CRUMB PIE - 11276



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

SPECIFICATIONS

Format:
Unbaked

Finished Wt Pie:
44 oz

Manufacturer #:
6-010-1001 UMC

Case UPC:
850005491276

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

ALLERGENS

Contains: Milk,
Wheat

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

Nutrition Facts

12 servings per container	
Serving size	1/12 pie (111g/3.9 oz)
Amount per serving	
Calories	320
% Daily Value *	
Total Fat 14g	18%
Saturated Fat 7g	35%
<i>Trans Fat</i> 0g	
Cholesterol 10mg	4%
Sodium 15mg	1%
Total Carbohydrate 44g	16%
Dietary Fiber 2g	5%
Total Sugars 19g	
Includes 14g Added Sugars	27%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.8mg	4%
Potassium 80mg	2%
Folate 45mcg DFE (25mcg Folic Acid)	10%
* 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.**



Special Touch
BAKERY®

585-359-BAKE (2253)
specialtouchbakery.org