

10" NATURAL JUICE CARAMEL APPLE WALNUT PIE - 11542

INGREDIENTS

APPLES, ENRICHED WHEAT FLOUR, WHEAT FLOUR, SUGAR, BUTTER, WALNUTS, MARGARINE, WATER, CARAMEL TOPPING, SHORTENING, CORNSTARCH, SALT, SPICES, VANILLA., BUTTER FLAVOR



ALLERGENS

Contains: Milk, Soy, Wheat, Walnuts

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

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
44 oz

Case Cube:
0.925

Manufacturer #:
6-010-1018MC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
850005491542

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

Case Dimensions:
20.75" x 10.5" x 8"

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

Nutrition Facts

1 serving per container	
Serving size	1/12 pie (111g)
Amount per serving	
Calories	320
% Daily Value *	
Total Fat 14g	18%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 15mg	1%
Total Carbohydrate 45g	16%
Dietary Fiber 2g	6%
Total Sugars 19g	
Includes 14g Added Sugars	28%
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.



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