

10" NATURAL JUICE PEACH PIE - 11290



Pretty as a peach

This is one peach of a pie. Seriously. The natural sweetness of the fresh juicy peaches (plus a hint of cinnamon and nutmeg, because peaches love cinnamon and nutmeg) will have your customers asking for more!

INGREDIENTS

PEACHES, WHEAT PASTRY FLOUR, SUGAR, WATER, SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO-AND DIGLYCERIDES ADDED), MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), CORNSTARCH, SALT, AND CITRUS FIBER.

ALLERGENS

Contains: Wheat
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 #:
6-010-1005 UMC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
850005491290

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 (106g/3.7 oz)

Amount per serving
Calories 320

% Daily Value *

Total Fat 16g 21%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 42g 15%

Dietary Fiber 1g 2%

Total Sugars 18g

Includes 13g Added Sugars 26%

Protein 2g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 0mg 0%

Potassium 30mg 0%

* 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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