

8" TRADITIONAL APPLE CRUMB PIE - 87699



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

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
26 oz

Case Cube:
0.4722

Manufacturer #:
6-008-0012 UMC

Pallet Pattern (Ti/Hi):
12 x 8

Case UPC:
859220007699

Gr. Case Wt/Net Wt in lbs:
11.75 lbs/9.75 lbs

Case Dimensions:
17" x 8.5" x 6.5"

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

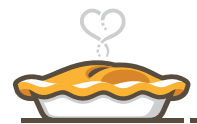
6 servings per container	
Serving size	1/6 pie (123g)
Amount per serving	
Calories	260
% Daily Value*	
Total Fat 11g	14 %
Saturated Fat 6g	30 %
Trans Fat 0g	
Cholesterol 10mg	3 %
Sodium 240mg	10 %
Total Carbohydrate 39g	14 %
Dietary Fiber 1g	4 %
Total Sugars 16g	
Includes 12g Added Sugars	24 %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 1mg	6%
Potassium 69mg	2%

*The % Daily Value 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.

DO NOT THAW

For best results, bake as follows:

Temperature: Conventional Oven 370°-390°F; Convection Oven 335°-350°F. Time: 35-40 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 35-40 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®

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specialtouchbakery.org