

# 8" TRADITIONAL PUMPKIN PIE - 87856

## Perfectly balanced, perfectly spiced

It's easy to fall in love with this pie. We played with the balance of pumpkin and allspice to arrive at the perfectly rich and creamy texture and spiced-just-right taste that has pumpkin pie-lovers everywhere saying, "Seconds, please."



## INGREDIENTS

PUMPKIN, SWEETENED CONDENSED MILK (MILK, SUGAR), EGGS, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SHORTENING (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID TO HELP PROTECT FLAVOR, NATURAL FLAVOR, BETA CAROTENE {COLOR}, VITAMIN A PALMITATE), SUGAR, CORNSTARCH, WATER, SPICES, CINNAMON, VINEGAR, SALT.

## ALLERGENS

**Contains:** Egg, Milk, Wheat  
**Processed in a facility that uses:** Eggs, Nuts, Milk, Sulfites, and Soy

## Nutrition Facts

6 servings per container	
<b>Serving size</b>	<b>1/6 pie (123g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>290</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 40mg	<b>13%</b>
<b>Sodium</b> 200mg	<b>9%</b>
<b>Total Carbohydrate</b> 44g	<b>16%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 32g	
Includes 25g Added Sugars	<b>50%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	0%
Calcium 132mg	10%
Iron 1mg	6%
Potassium 257mg	6%

\*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.

## SPECIFICATIONS

**Format:**  
Unbaked

**Pies Per Case:**  
6

**Finished Wt Pie:**  
26 oz

**Case Cube:**  
0.4722

**Manufacturer #:**  
6-008-0016 UMC

**Pallet Pattern (Ti/Hi):**  
12 x 8

**Case UPC:**  
859220007856

**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

## 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.**



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