

10" GOURMET APPLE CRUMB PIE (NON-GMO) - 11184



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, SUGAR, 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), WATER, CORNSTARCH, CINNAMON, SALT, VINEGAR.

ALLERGENS

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

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
4

Finished Wt Pie:
52 oz

Case Cube:
0.925

Manufacturer #:
6-010-0050 UMC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
850005491184

Gr. Case Wt/Net Wt in lbs:
14.5 lbs/13 lbs

Case Dimensions:
20.75" x 10.5" x 8"

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

Nutrition Facts

| | |
|-------------------------------|------------------------|
| 12 servings per container | |
| Serving size | 1/12 pie (132g) |
| Amount per serving | |
| Calories | 300 |
| % Daily Value* | |
| Total Fat 11g | 14% |
| Saturated Fat 5g | 25% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 360mg | 16% |
| Total Carbohydrate 52g | 19% |
| Dietary Fiber 2g | 7% |
| Total Sugars 30g | |
| Includes 23g Added Sugars | 46% |
| Protein 2g | |
| Vitamin D 0mcg | 0% |
| Calcium 29mg | 2% |
| Iron 1mg | 6% |
| Potassium 92mg | 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 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
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585-359-BAKE (2253)
specialtouchbakery.org