

4" NO SUGAR ADDED PEACH PIE - 47620



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, SHORTENING (PALM OIL), STEVIA (MALTTITOL, STEVIA EXTRACT), WATER, CORN STARCH, SALT, AND DISTILLED VINEGAR.

ALLERGENS

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

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
24

Finished Wt Pie:
11 oz

Case Cube:
0.74

Manufacturer #:
6-004-0038 UMC

Pallet Pattern (Ti/Hi):
12 x 5

Case UPC:
859220007620

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

Case Dimensions:
16" x 10.75" x 8"

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

Nutrition Facts

Serving size	1 pie (312g)
Amount per serving	
Calories	790
% Daily Value*	
Total Fat 44g	56 %
Saturated Fat 22g	110 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 890mg	39 %
Total Carbohydrate 116g	42 %
Dietary Fiber 3g	11 %
Total Sugars 10g	
Includes 0g Added Sugars	0 %
Sugar Alcohol 42g	
Protein 5g	
Vitamin D 0mcg	0 %
Calcium 16mg	2 %
Iron 1mg	6 %
Potassium 239mg	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.

DO NOT THAW

For best results, bake as follows:

Temperature: Conventional Oven 385°F; Convection Oven 345°-360°F. Time: 30-35 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 30-35 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®

585-359-BAKE (2253)
specialtouchbakery.org