

4" NO SUGAR ADDED TWO-CRUST APPLE PIE - 47521



Calling all apple lovers!

Loaded with fresh tart-sweet apples, and covered with a tender, flaky crust, this simple but delectable classic should be a staple on every pie menu. We're told it's the best pie out there... who are we to argue?

INGREDIENTS

RED APPLES (WITH ADDED SALT, ASCORBIC ACID AND CITRIC ACID [PRESERVATIVES]), 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 #:
6-004-0035 UMC

Pallet Pattern (Ti/Hi):
12 x 5

Case UPC:
859220007521

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 **800**

% Daily Value*

Total Fat 44g **56%**

Saturated Fat 22g **110%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 950mg **41%**

Total Carbohydrate 119g **43%**

Dietary Fiber 3g **11%**

Total Sugars 10g

Includes 0g Added Sugars **0%**

Sugar Alcohol 42g

Protein 5g

Vitamin D 0mcg **0%**

Calcium 22mg **2%**

Iron 1mg **6%**

Potassium 176mg **4%**

*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.**



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