

10" CANNOLI PIE - 17678



This pie is the real deal

If you love the creamy, delightful sweetness of a cannoli, this pie is a must-have. Full of everything you love about a cannoli, this premium pie will have your taste buds jumping for joy!

INGREDIENTS

WHOLE MILK RICOTTA CHEESE (WHEY, PASTEURIZED MILK, VINEGAR, SALT, XANTHAN GUM), POWDERED SUGAR (SUGAR, CORNSTARCH), GRAHAM CRACKER CRUST (ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM AND PALM KERNEL OIL WITH TBHQ FOR FRESHNESS, SUGAR, GRAHAM FLOUR, CORN SYRUP, MOLASSES, CONTAINS 2% OR LESS OF SALT, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), MALT EXTRACT, SOY LECITHIN), SEMI SWEET CHOCOLATE CHIPS (CANE SUGAR, NATURAL CHOCOLATE LIQUOR (NON-ALCOHOLIC), NON-DAIRY COCOA BUTTER), CANNOLI CHIPS (WHEAT FLOUR, EGGS, WATER, SHORTENING (PALM OIL), SUGAR, RED WINE VINEGAR, HONEY, CINNAMON), CORNSTARCH, PURE VANILLA EXTRACT.

SPECIFICATIONS

Format:
Thaw & Serve

Pies Per Case:
4

Finished Wt Pie:
48 oz

Case Cube:
0.814

Manufacturer #:
6-010-0013 MC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
859220007678

Gr. Case Wt/Net Wt in lbs:
13.5 lbs/12 lbs

Case Dimensions:
22.5" x 10.875" x 5.75"

Storage/Shelf Life = FRoze/After Baked:
365 days FR/4 days RF (Refrigerated)

ALLERGENS

Contains: Egg, Milk,
Soy, Wheat

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

Nutrition Facts

12 servings per container
Serving size 1/12 pie (125g)

Amount per serving
Calories **330**

	% Daily Value*
Total Fat 15g	19%
Saturated Fat 8g	40%
<i>Trans</i> Fat 0g	
Cholesterol 40mg	13%
Sodium 140mg	6%
Total Carbohydrate 39g	14%
Dietary Fiber 1g	4%
Total Sugars 28g	
Includes 28g Added Sugars	56%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 172mg	15%
Iron 1mg	6%
Potassium 115mg	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.

For best results, thaw as follows:

Defrost at room temperature for 45 minutes, then cut. Keep pie in refrigerator after cutting.