

10" PUMPKIN PIE - 11221



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

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
40 oz

Case Cube:
0.851

Manufacturer #:
6-010-0009 UMC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
850005491221

Gr. Case Wt/Net Wt in lbs:
17 lbs/15 lbs

Case Dimensions:
20.25" x 10.375" x 7"

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

Nutrition Facts

10 servings per container	
Serving size	1/10 pie (119g)
Amount per serving	
Calories	290
% Daily Value*	
Total Fat 11g	14 %
Saturated Fat 6g	30 %
Trans Fat 0g	
Cholesterol 35mg	12 %
Sodium 200mg	9 %
Total Carbohydrate 43g	16 %
Dietary Fiber 2g	7 %
Total Sugars 29g	
Includes 23g Added Sugars	46 %
Protein 5g	
Vitamin D 0mcg	0%
Calcium 122mg	10%
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 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.

585-359-BAKE (2253)
specialtouchbakery.org