

8" TRADITIONAL PUMPKIN PIE - 87856



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:
26 oz

Case Cube:
0.9327

Manufacturer #:
6-008-0016 UMC

Pallet Pattern (Ti/Hi):
12 x 8

Case UPC:
859220007856

Gr. Case Wt/Net Wt in lbs:
11.75 lbs/9.75 lbs

Case Dimensions:
20.375" x 10.375" x 7.625"

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

Nutrition Facts

6 servings per container	
Serving size	1/6 pie (123g)
Amount per serving	
Calories	290
% Daily Value*	
Total Fat 10g	13 %
Saturated Fat 5g	25 %
Trans Fat 0g	
Cholesterol 40mg	13 %
Sodium 200mg	9 %
Total Carbohydrate 44g	16 %
Dietary Fiber 2g	7 %
Total Sugars 32g	
Includes 25g Added Sugars	50 %
Protein 5g	
Vitamin D 0mcg	0%
Calcium 132mg	10%
Iron 1mg	6%
Potassium 257mg	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