

9" PUMPKIN PIE - 91528



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, WHEAT FLOUR, EGGS, SUGAR, WATER, SHORTENING, MARGARINE, SPICES

ALLERGENS

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

Nutrition Facts

8 servings per container
Serving size 4 3/4 oz (135g/4.8 oz)

Amount per serving
Calories 330

	% Daily Value *
Total Fat 13g	17%
Saturated Fat 6g	31%
<i>Trans Fat</i> 0g	
Cholesterol 40mg	13%
Sodium 90mg	4%
Total Carbohydrate 49g	18%
Dietary Fiber 2g	7%
Total Sugars 32g	
Includes 25g Added Sugars	51%
Protein 6g	
Vitamin D 0.2mcg	2%
Calcium 150mg	10%
Iron 0.9mg	6%
Potassium 250mg	6%

* The % Daily Value (DV) 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.

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
40 oz

Case Cube:
0.98

Manufacturer #:
6-009-0018MC

Pallet Pattern (Ti/Hi):
10 x 6

Case UPC:
10850005491528

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

Case Dimensions:
9.5" x 10" x 19"

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

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