5" CANNOLI PIE - 51634



This pie is the real deal

If you love the creamy, delightful sweetness of a cannoli, this pie is a musthave. This premium pie is full of everything you love about our full-size cannoli pie and is perfectly sized for two to enjoy!

INGREDIENTS

WHOLE MILK RICOTTA CHEESE (WHE Y, 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 {NONALCOHOLIC}, 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

Finished Wt Pie:

Manufacturer #: 6-004-0101 MC

Case UPC: 10850005491634

Case Dimensions: 16" x 10.75" x 8" **Pies Per Case:** 24

Case Cube: 0.74

Pallet Pattern (Ti/Hi): 12 x 5

Gr. Case Wt/Net Wt in lbs: 18.5 lbs/16.5 lbs

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

2 servings per container Serving size 1/2 pie (113g/4 oz)

Amount per serving 200

% Daily Value *	
Total Fat 12g	15%
Saturated Fat 7g	34%
<i>Trans</i> Fat 0g	
Cholesterol 30mg	10%
Sodium 60mg	3%
Total Carbohydrate 18g	6 %
Dietary Fiber 1g	2%
Total Sugars 13g	
Includes 2g Added Sugars	5 %
Protein 6g	
Vitamin D. Omag	0.0/
Vitamin D 0mcg	0%
Calcium 120mg	10%
Iron 0.6mg	4%
Potassium 10mg	0%
 The % Daily Value (DV) tells you how m nutrient in a serving of food contributes daily diet. 2,000 calories a day is used for general nutrition advice. 	to a
Calories per gram: Fat 9 • Carbohydrate 4 •	Protein 4

For best results, thaw as follows:

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



585-359-BAKE (2253) specialtouchbakery.org