

## Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.
Serving Size $4.270 z$

Amount Per Serving
Calories
310

|  | \% Daily Value * |
| :--- | ---: |
| Total Fat 14 g | $18 \%$ |
| Saturated Fat 6 g | $30 \%$ |
| Trans Fat 0 g |  |
| Cholesterol 0 mg | $0 \%$ |
| Sodium 300mg | $13 \%$ |
| Total Carbohydrate 44 g | $16 \%$ |
| Dietary Fiber 1g | $4 \%$ |
| Total Sugars 14g |  |
| Incl. Added Sugars 10g | $20 \%$ |

Protein 4g

| Vitamin D Omcg | $0 \%$ |
| :--- | ---: |
| Calcium 13mga | $2 \%$ |
| Iron 2mg | $10 \%$ |
| Potassium 90 mg | $2 \%$ |

* 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.


## Pie, Cherry, 9"

## Product Details:

Item Number: 618506
Pack Size: 6/34 oz.
Serving Per Case: 48
Net Weight: 13.75 lbs.

Sales Price Per EACH: N/A Case Price: N/A

Kosher: No
Meal Contribution:
Class: Ongoing Opportunity Buys
Shelf Life: 2 Days Baked Pie Room
Temp, 4 Days Refrigerated
Temperature Class: Frozen
Cook State: Uncooked
GTIN-12 UPC: 032100083611
GTIN-14: 10032100083611

## Ingredients:

CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER. VEGETABLE OIL (PALM, SOYBEAN), SUGAR CORN SYRUP, CONTAINS 2\% OR LESS: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, WHEAT GLUTEN.

## Allergen Statement:

Wheat

Benefits and Suggested Use:
Make any meal special with the taste of Cherry Pie from the Kitchens of Sara Lee! ${ }^{\text {TM }}$ Made with only our finest ingredients, our light flakey crust is filled with plump, juicy cherries picked at the peak of freshness.

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## Pie, Cherry, 9"

## Preparation and Additional Information:

Instructions for Preparation and Cooking:
BAKING DIRECTIONS

1. PREHEAT oven to 400 F .
2. REMOVE frozen pie from carton. Cut four 1 -inch slits between center of the top crust and crimped edge.
3. PLACE FROZEN pie on baking sheet on center rack of oven.
4. BAKE at 400F 55-60 minutes or until crust is an even golden brown.
5. REMOVE baked pie from the oven while it is still on the baking sheet. CAUTION! Never handle pie pan by the edges! Filling is HOT.
6. COOL pie on baking sheet before cutting and serving; about 45 minutes for warm pie; 2 hours for cooler pie.
(Ovens vary, adjust time and temperature as necessary. Filling temperature must reach 160F.

## Logistics Information:

Gross Weight: 14.745 lbs
Case Dimensions: 18.563 X 9.688 X 5.50
Pallet Count: 60
Double Stack: Yes
Cube: 0.572
Block and Tier: 10 and 6

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

[^1]
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