

## Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.
Serving Size $4.800 z$

Amount Per Serving
Calories
400

|  | \% Daily Value * |
| :--- | ---: |
| Total Fat 17 g | $22 \%$ |
| Saturated Fat 8g | $40 \%$ |
| Trans Fat 0g |  |
| Cholesterol 0mg | $0 \%$ |
| Sodium 380mg | $17 \%$ |
| Total Carbohydrate 58g | $17 \%$ |
| Dietary Fiber 1g | $4 \%$ |
| Total Sugars 20g | $34 \%$ |
| Incl. Added Sugars 17g |  |

Protein 4 g

| Vitamin D Omcg | $0 \%$ |
| :--- | ---: |
| Calcium 13 mg | $2 \%$ |
| Iron 2 mg | $10 \%$ |
| Potassium 50 m | $2 \%$ |

* 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, Fruit, Apple, 8", UB

## Product Details:

Item Number: 619402
Pack Size: 6/27 oz. pies
Serving Per Case: 30
Net Weight: 10.125 lbs.

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

Kosher: Yes
Meal Contribution:
Class: Ongoing Opportunity Buys
Shelf Life: 545 Days Frozen, 5 Days
Refrigerated, 5 Days Thawed
Temperature Class: Frozen
Cook State: Uncooked
GTIN-12 UPC:
GTIN-14: 10032100051221

## Ingredients:

APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PALM AND SOYBEAN OILS, CORN SYRUP, SUGAR, CONTAINS $2 \%$ OR LESS OF: MODIFIED CORN STARCH, WHITE GRAPE JUICE, SALT, CINNAMON, MALTODEXTRIN, VITAL WHEAT GLUTEN, LEMON JUICE SOLIDS, NATURAL FLAVOR.

## Allergen Statement:

Wheat

Benefits and Suggested Use:

- Traditional double crust pie crafted with carefully sourced ingredients
- A high ratio of fresh, whole fruit slices to bits/pieces creates an ideal profile and eating experience
- Filling has a firm, natural set providing a perfect slice
- No high fructose corn syrup, artificial flavors or colors from artificial sources

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## Preparation and Additional Information:

Instructions for Preparation and Cooking:
STORE FROZEN UNTIL READY TO USE

1. Preheat

Place sheet pan in oven.
CONVENTIONAL oven to $400^{\circ} \mathrm{F}$ | CONVECTION oven to $400^{\circ} \mathrm{F}$ (with blower fan on)
2. Prepare Pie

Remove frozen pie(s) from carton. To repair cracked or broken dough, moisten with warm water and press over damaged area.
Place on a flat baking sheet.
3. Bake

CONVENTIONAL oven 50-55 minutes | CONVECTION oven 40-45 minutes
Bake until crusts are light brown or filling starts to boil.
NOTE: For food safety and quality, pies must be heated to an internal temperature of $165^{\circ} \mathrm{F} / 74^{\circ} \mathrm{C}$ minimum. Ovens vary; adjust time and temperature as necessary.
Remove pie(s) from oven on baking sheet and cool at room temperature for a minimum of 2 hours.
4. Package and merchandise as directed.

## Logistics Information:

Gross Weight: 11.825 lbs
Case Dimensions: $16.75 \times 8.563 \times 5.438$
Pallet Count: 70
Double Stack: Yes
Cube: 0.451
Block and Tier: 10 and 7

[^1][^2]
[^0]:    National Food Group
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[^1]:    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.

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