

## Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.
Serving Size $4.10 z$

Amount Per Serving
Calories
380

|  | \% Daily Value * |
| :--- | ---: |
| Total Fat 21g | $27 \%$ |
| Saturated Fat 9g | $45 \%$ |
| Trans Fat 0g | - |
| Cholesterol 0mg | $15 \%$ |
| Sodium 340mg | $16 \%$ |
| Total Carbohydrate 49g | $4 \%$ |
| Dietary Fiber 1g |  |
| Total Sugars 18g | $\mathbf{2 6 \%}$ |
| Incl. Added Sugars 13G |  |

Protein 3g

| Vitamin D Omcg | $0 \%$ |
| :--- | :--- |
| Calcium 10 mg | $0 \%$ |
| Iron 1 mg | $6 \%$ |
| Potassium 150 mg | $4 \%$ |

* 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, Peach, 9", UB

## Product Details:

Item Number: 619809
Pack Size: 6/37 oz.
Serving Per Case: 48
Net Weight: 13.875 lbs.

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

Kosher: Yes
Meal Contribution:
Class: Opportunity Buy
Shelf Life: 545 days
Temperature Class: Frozen
Cook State: Uncooked
GTIN-12 UPC:
GTIN-14: 10032100058220

## Ingredients:

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

## Allergen Statement:

Wheat

Benefits and Suggested Use:

- No high fructose corn syrup, artificial flavors or colors from artificial sources
- Made with a pound of fruit in every pie, delivering flavor from baking in their natural juices
- Innovative process tumbles fruit with sugar and spices providing perfect balance in every bite
- Top crust bakes up tender and flaky with a homemade appearance

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Pie, Fruit, Peach, 9", UB

## Preparation and Additional Information:

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

1. Preheat

Place sheet pan in oven.
Preheat CONVENTIONAL oven to $400^{\circ} \mathrm{F}$ | CONVECTION oven to $350^{\circ} \mathrm{F}$ (with blower fan on)
2. Prepare Pie

Remove frozen pie(s) from carton; remove overwrap.
To repair cracked or broken crust, moisten with warm water and press over damaged area.
If desired, cut four 1-inch slits evenly spaced in top crust to vent pie; place pie(s) on preheated sheet pan.
3. Bake

CONVENTIONAL oven 60-65 minutes | CONVECTION oven 50-55 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: 17.2 lbs
Case Dimensions: 18.81 X 9.56 X 9.56
Pallet Count: 30
Double Stack: Yes
Cube: 0.995
Block and Tier: 10 and 3

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]
[^0]:    National Food Group
    Email: info@nationalfoodgroup.com . Direct: 800.886.6866
    Fax: 248.669.3000
    46820 Magellan Dr., Suite A, Novi, MI 48377-2454
    www.nationalfoodgroup.com . Call Toll Free: 800.886.6866

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