



**10" Apple  
Item #00100**

ITEM FACT SHEET	
<b>10" Apple</b>	
Case UPC:	20050972001004
Consumer UPC:	050972001000
Pack Size:	6/44oz
Case Dimensions:	
Length	20.375
Width	10.125
Height	10.438
Case Cube:	1.25
Case Layer:	8
Layer Pallet:	6
Case Weight (Lbs):	19.4
Freezer Shelf Life:	15 months
Ambient Shelf Life:	4 Days
Minimum Case Order:	48
Order Lead Time:	10 working days

Nutrition Facts	
5, 10 servings per container	
<b>Serving size</b>	<b>4.4 oz (125g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>320</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 16g	<b>21%</b>
Saturated Fat 7g	<b>35%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 410mg	<b>18%</b>
<b>Total Carbohydrate</b> 43g	<b>16%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 21g	
Includes 16g Added Sugars	<b>32%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 1mg	6%
Potassium 75mg	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.	

Nutrients	Per 100g
Calories (kcal)	255.54
Protein (g)	1.75
Carbohydrates (g)	34.32
Dietary Fiber (2016) (g)	1.08
Total Sugars (g)	17.04
Added Sugar (g)	12.88
Fat (g)	12.70
Saturated Fat (g)	5.63
Trans Fatty Acid (g)	0.17
Cholesterol (mg)	0.23
Water (g)	50.48
Ash (g)	1.00
Vitamins	
Vitamin D - mcg (mcg)	0.02
Minerals	
Calcium (mg)	8.48
Iron (mg)	0.50
Potassium (mg)	60.26
Sodium (mg)	330.19



**Ingredients:**

Apples, Wheat Flour, Sugar, Palm Oil, Water, Contains less than 2% of Margarine (Palm Oil, Water, Soybean Oil, Salt, Whey (Milk), Mono and Diglycerides, Soybean Lecithin, Natural Flavor, Beta Carotene Color, Vitamin A Palmitate added), Soybean Oil, Salt, Modified Tapioca Starch, Ascorbic Acid To Promote Color Retention, Brown Sugar, Dextrose, Citric Acid To Promote Color Retention, Mono-and Diglycerides, Spices, Natural Flavor.

**Allergens:**

Contains Milk, Soy, Wheat.  
Manufactured on shared equipment with products containing tree nuts.



## **Fruit Pies and Savory Garden Vegetable Pies Baking Instructions**

Preheat oven –

**Conventional Oven** to 390°F-400°F

**Convection Oven** to 355°F-365°F

**Rack Oven** to 380°F-390°F

1. Place unboxed, unwrapped frozen pie on a flat baking sheet. Do not use pan liners.
2. We recommend brushing the top crust with a light egg wash (50/50 water to egg ratio). Careful to avoid crimped edge. Do not apply egg wash to any pies with special toppings (example: apple walnut, apple crisp).
3. Bake 8” pies for 45-50 minutes. Bake 9” and 10” pies for 45-55 minutes.
4. Remove pies from oven and cool to room temperature before packaging.
5. Savory Garden Vegetable pies must be refrigerated after bake, cooled and packaged.
6. \*Note- No Sugar Added pies will not be as golden brown in color as regular fruit flavors.