



# 10" PIE SHELLS UNBAKED

FOXTAIL FOODS 10" PIE SHELL DELIVERS A MOUTH-WATERING TASTE WITH AN UNMATCHED CONSISTENCY.



## Nutrition facts

Serving Size: 32 GR  
Servings Per Case: 180

### Amount Per Serving

Calories: 160                      Calories from Fat: 90

	Per Serving	% Daily Value*
Total Fat	11 g	16%
Saturated Fat	4.5 g	22%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	150 mg	6%
Total Carbohydrate	13 g	4%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	1 g	

	Per Srv		Per Srv
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	4%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9      Carbohydrate 4      Protein 4

## Product Specifications:

Code	SCC	Units/Case	Unit Size/Measure	Servings/case
702272	10022469702278	20	10.5 OZ	180

Brand	IFDA Category	IFDA Class
FOXTAIL	Bakery & Baking Products	Pie Shells

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.24 LB	12 LB	US	Yes	No

Shipping Information					
Length	Width	Height	TI x HI	Shelf Life	Storage Temp From/To
19.7 IN	10 IN	7.25 IN	8 x 9	450 Days	-10 °F / 0 °F

## Ingredients:

INGREDIENTS: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM OIL AND/OR SOYBEAN OIL, CITRIC ACID AS PRESERVATIVE), WATER, CONTAINS 2% OR LESS OF DEXTROSE, SALT, DOUGH CONDITIONER (WHEY, L-CYSTEINE HYDROCHLORIDE), SODIUM PROPIONATE (PRESERVATIVE). CONTAINS: MILK, WHEAT.

## Handling Suggestions:

FILL SHELL WITH YOUR FAVORITE FILLING AND INGREDIENTS.

PACKED IN AN ALUMINUM PIE TIN. SHOULD BE STORED IN A FREEZER AT 0°F OR LESS FOR A PERIOD NO LONGER THAN 15 MONTHS

BAKE IN A CONVECTION OVEN AT 350°F FOR 12-15 MINUTES OR UNTIL DESIRED BROWNING IS ACHIEVED. BAKE IN A CONVENTIONAL OVEN AT 375°F FOR 15-18 MINUTES OR UNTIL DESIRED BROWNING IS ACHIEVED. INDIVIDUAL OVENS MAY VARY.

## Benefits:

WE ALWAYS USE 100% VEGETABLE OIL TO MAKE A RICH, FLAKY, DELICIOUS CRUST.