



**MARKETING**

3" Raw Pie Shells



**Nutrition Facts**

1 Servings per container

**Serving Size 100.0 GR**

---

**Amount Per Serving**

**Calories 460**

---

% Daily Value\*

**Total Fat** 27.05 g %

Saturated Fat 10.07 g %

Trans Fat 0.09 g

---

**Cholesterol** 18.9 mg %

**Sodium** 287 mg 0%

**Total Carbohydrates** 47.32 g %

Dietary Fiber 2.3 g %

Total Sugars 1.62 g

Includes 0.44 g Added Sugars %

---

**Protein** 6.88 g

---

Vitamin D 0.72 mcg 0%

---

Calcium 13 mg 0%

---

Iron 0.7 mg %

---

Potassium 88 mg 0%

\* The % Daily Values (DV) 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.

**PRODUCT SPECIFICATIONS**

Code		GTIN		Pack Description		
4228-80		30071242042289		180/1 OZ		
Brand	Brand Owner		GPC Description			
Wick's	Wicks Pie Co		Baking/Cooking Supplies (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
13 LBR	11.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.75 INH	11 INH	4.5 INH	0.51 FTQ	10x08	341 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

**HANDLING SUGGESTIONS**

See label for suggestions-----



**ALLERGENS**

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - N
- Soybean - N
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

**INGREDIENTS**

Wheat Flour (unenriched, unbleached)  
LardWaterSaltDextroseBaking Soda



Wick's

# 422880 - Pie Shell 3 Inch Unbaked

3" Raw Pie Shells



## PREPARATION & COOKING SUGGESTIONS

See label for suggestions

## SERVING SUGGESTIONS

See label for suggestions

## MORE INFORMATION