

**PACKAGING**

GTIN:		Case Gross Weight	15.00 lbs
Code #:	93166	Case Net Weight:	14.50 lbs
Units/Case:	8	Case Height:	9.50 in
Unit Size:	28.00 OZ	Case Width:	8.00 in
Servings Per Case	1316	Case Length:	14.00 in
Storage Temp:	60-80 F	Case Cube:	0.620 ft <sup>3</sup>
Pallet High:	5	Pallet Tier:	75

**NUTRITION**

**Nutrition Facts**  
 about 47 Servings Per Container  
 Serving size 1 1/2 Tbsp (17g)

---

Amount per serving

**Calories 60**

Calories from Saturated Fat 0

---

**% Daily Value\***

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 150mg	7%
Total Carbohydrate 15g	5%
Dietary Fiber --g	--%
Total Sugars 11g	
Includes 11g Added Sugars	22%
Protein 0g	

---

Vitamin D --mcg	--%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 73mg	2%
Vitamin A --mcg	--%
Vitamin C 0mg	0%

\*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.

**INGREDIENTS:** SUGAR, CORN STARCH-MODIFIED, COCOA PROCESSED WITH ALKALI, SODIUM PHOSPHATES (FOR PROPER SET), PARTIALLY HYDROGENATED SOYBEAN OIL, SALT, NATURAL AND ARTIFICIAL FLAVOR, CALCIUM SULFATE, MONO AND DIGLYCERIDES, NONFAT MILK, POLYSORBATE 80, RED 40, YELLOW 5, BLUE 1.

**ALLERGEN INFORMATION:** Contains Milk.

**DIRECTIONS FOR USE:** FOR PIE FILLING – IN A MIXING BOWL COMBINE 1 GALLON OF COLD MILK AND CONTENTS OF PACKAGE, MIX WITH AN ELECTRIC MIXER FOR 1 MINUTE. SCRAPE DOWN BOTTOM AND SIDES OF THE BOWL AND BLEND FOR AN ADDITIONAL 2 MINUTES. POUR IMMEDIATELY INTO PREPARED PIE SHELLS. CHILL UNTIL FIRM, approx. 45 MIN. (YIELD 6 – 9in. PIES) FOR PUDDING FOLLOW SAME STEPS AND REPLACE SHELLS WITH BOWLS.

**YIELD/PORITION:** 9.5 GALLONS

**STORAGE INFORMATION:** STORE IN A COOL DRY PLACE 60-80 F

**SPECIFICATION REVIEW:** NUTRITION INFORMATION DETERMINED USING THE NUTRITIONAL ANALYSIS SOFTWARE FROM GENESIS FOR WINDOWS, BY ESHA RESEARCH. THE INFORMATION USED IN THIS PUBLICATION IS BASED ON OUR OWN RESEARCH AND DEVELOPMENT WORK AND IS TO THE BEST OF OUR KNOWLEDGE RELIABLE. USERS SHOULD, HOWEVER CONDUCT THEIR OWN TEST TO DETERMINE THE SUITABILITY OF OUR PRODUCTS FOR THEIR OWN SPECIFIC PURPOSES. STATEMENTS CONTAINED HEREIN SHOULD NOT BE CONSIDERED A WARRANTY OF ANY KIND, EXPRESSED OR IMPLIED, AND NO LIABILITY IS ACCEPTED FOR THE INFRINGEMENTS OF ANY PATENTS.

**OTHER INFORMATION:** SHELF LIFE 12 MONTHS