## C'Est Gourmet

## 600109 - Pie Crust 10.5 Inch

(40) 4.2 oz sheets are contained in one package for a net product weight per package of 10.5 lbs and a gross package weight of 11.2 lbs . Use for single or doublecrusted pies. Fill and bake as desired, following your favorite pie recipes.


Benefits

At Cest Gourmet, we strive to make exceptional pastries that our customers can bake fresh, easily and consistently every day. We select the finest ingredients, such as European butter, high protein flours, organic fruit, and artisan cheeses. Our traditional methods of laminating and resting dough develop flavorful pastries with crispy, flaky texture and a memorable eating experience. Today, Cest Gourmet products are available in natural and specialty markets, local cafs, bakeries, and fine hotels. Our bakers and chefs continue to innovate and inspire so our customers can rely on us for an authentic, gourmet experience.
Ingredients
Dough: Enriched, Unbleached, Unbromated Flour (Wheat Flour Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Vegetable Oil (Palm, Soybean), Sugar, Salt.

## Nutrition Facts



Amount per serving Calories

|  | \% Daily Value* |
| :--- | ---: |
| Total Fat 10g | $\mathbf{1 3 \%}$ |
| Saturated Fat 5g | $\mathbf{2 5 \%}$ |
| Trans Fat |  |
| Cholesterol 15mg | $\mathbf{5 \%}$ |
| Sodium 220mg | $\mathbf{1 0 \%}$ |
| Total Carbohydrate 23g | $\mathbf{8 \%}$ |
| Dietary Fiber 1g | $\mathbf{4 \%}$ |
| Total Sugars 2g |  |
| Includes 2g Added Sugar | $\mathbf{4 \%}$ |

## Protein 3g

| Vitamin D 0mcg | $\mathbf{0 \%}$ |
| :--- | :--- |
| Calcium 2mg | $\mathbf{0 \%}$ |
| Iron 1mg | $\mathbf{6 \%}$ |
| Potassium Omg | $\mathbf{0 \%}$ |

[^0]
## Handling Suggestions

Keep frozen until ready to bake.

## Serving Suggestions

Serving Size is $20 z$. Used as a pie crust.

## Prep \& Cooking Suggestions

Thaw dough in cooler. Use for single or double-crusted pies. Fill and bake as desired, following your favorite pie recipes.

## Product Specifications



| UPC | MFG \# | SPC \# | GTIN | Pack | Pack Desc. |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | $60-0109$ | 600109 | 00752830318588 |  | $36 / 10.5$ IN |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 20.3 lb | 19.1 lb | United States | No |  |


| Shipping Information |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |  |
| 23.75 in | 11.88 in | 4.63 in | 0.75 ft 3 | $6 \times 16$ | 270 days | $-2^{\circ} \mathrm{F} /-5^{\circ} \mathrm{F}$ |  |

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Nutrition Analysis - By Measure

| Calories |  |  |  |  |  |  | 190 | Total Fat | 10 g | Sodium | 220 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Protein | 3 | Trans Fats |  | Calcium | 2 mg |  |  |  |  |  |  |
| Total Carbohydrates... | 23 g | Saturated Fat | 5 g | Iron | 1 mg |  |  |  |  |  |  |
| Sugars | 2 g | Added Sugars | 2 g | Potassium | 0 mg |  |  |  |  |  |  |
| Dietary Fiber | 1 g | Polyunsaturated Fat |  | Zinc |  |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  | Phosphorus |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 15 mg |  |  |  |  |  |  |  |  |
| Vitamin A(IU). |  | Vitamin D | 0 mcg | Thiamin |  |  |  |  |  |  |  |
| Vitamin A(RE) |  | Vitamin E |  | Niacin |  |  |  |  |  |  |  |
| Vitamin C |  | Folate |  | Riboflavin |  |  |  |  |  |  |  |
| Magnesium |  | Vitamin B-6 |  | Vitamin B-1 2. |  |  |  |  |  |  |  |
| Monosodium |  | Sulphites |  | Nitrates |  |  |  |  |  |  |  |

## Additional Images




[^0]:    * The \% Daily Value (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.

