

Andrea's
GLUTEN-FREE

NOTHING BUT
DELICIOUS!

traditional pie crust

Rich, Buttery, Flaky Traditional Pie Crust with unique attractive edging. Your GF and non-GF customers alike will appreciate our "home-made" Traditional Pie Crust, made with fresh butter and wholesome ingredients. Works great for baked, chilled and savory pies. Consistently a top selling product.



GLUTEN-FREE

DEDICATED KITCHEN • GLUTEN, PEANUT & TREE NUT FREE



PEANUT
FREE



TREE NUT
FREE



SOY
FREE

COOKING DIRECTIONS:

For Baked Pies: Do not pre-bake. Fill crust and bake as directed.

For Chilled Pies: Bake in preheated 350° oven for 10 - 12 minutes or until golden brown.

Cool & Fill according to your recipe.

Nutrition Facts

Serv. Size 1/3 pie crusts (27g)

Serv. Per Container 8

Calories 90

Fat Cal. 45

*Percent Daily Values are
based on a 2,000 calorie diet.

Amount Per Serving	%DV*	Amount Per Serving	%DV*
Total Fat 5g	8%	Total Carbohydrate 11g	4%
Saturated Fat 3g	16%	Fiber 0g	0%
Trans Fat 0g		Sugars 1g	
Cholesterol 25mg	8%	Protein 1g	
Sodium 75mg	3%		

Vitamin A 4% • Vitamin C 0% • Calcium 0% • Iron 0%

INGREDIENTS: Brown Rice Flour, Butter, White Rice Flour, Egg, Potato Starch, Sugar, Tapioca Starch, Lemon Juice, Salt, Xanthan Gum **CONTAINS: EGGS AND MILK**

Produced in a facility that uses ingredients that contain soy.



Net Wt 7.5 oz (213.5g)

PACKAGE DIMENSIONS: **W** 9" x **H** 9" x **D** 1.5"

CASE DIMENSIONS: **W** 9" x **H** 9" x **D** 9"

20 Cases per Pallet Layer