

## Queen City Pastry

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## Product Specifications

 Bourbon Pecan Bar $1 / 2$ Sheet- MFG\#:
- UPC\#:
- Description: Traditional pecan pie filling and pecans in a buttery shortbread crust.
- Ingredients Light Corn Syrup* NON-GMO (Corn Syrup, Salt, Vanilla Extract (Vanilla Beans, Water, Ethyl Alcohol), Butter (Pasteurized Cream, Starter, Natural Flavorings (Lactic Acid, Starter Distillate, Culturoma)) (Milk), Flour

| Nutrition Facts |  |
| :---: | :---: |
| $\begin{array}{\|l\|} \hline 24 \text { servings per container } \\ \text { Serving Size } \end{array} \quad \text { One s }$ | One Slice (121 g) |
| ${ }_{\text {Amount Per Seoving }}$ Calories 380 |  |
|  | \% oally l alue |
| Total Fat 179 | 22\% |
| Saturated Fat 2.5g | 14\% |
| Trans Fat 0g |  |
| Cholesterol 55 mg | 19\% |
| Sodium 25mg | 1\% |
| Total Carbohydrate 579 | 21\% |
| Dietary Fiber 1 g | 4\% |
| Total Sugars 27 g |  |
| Includes 27 g Added Sugars | ugars 53\% |
| Protein 69 | 11\% |
| Vitamin D Omog | 0\% |
| Calcium Omg | 0\% |
| Iron 1.1mg | 6\% |
| Potassium Omg | 0\% |
| The \% Daily Value (DV) tells you how much a nutrient in aserving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. |  | (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid) (Wheat), Pecan Pieces (Tree Nuts), Whole Eggs (Egg), Powder Sugar* NONGMO (Pure Cane Sugar, Corn Starch), Granulated White Sugar NON-GMO*, Brown Sugar (Pure Cane Sugar, Pure Cane Molasses), Heavy Cream (Heavy Cream, Carrageenan, Less Than $0.9 \%$ Mono And Diglycerides) (Milk), Bourbon Liquor, Pure Bourbon Vanilla Extract (Water, Ethyl Alcohol And Vanilla Bean Extractives, Cane Sugar.), Kosher Salt.

- Major Allergens: Soy, Wheat, Eggs, Milk, Pecans.
- Storage Temperature \& Shelf Life: The product will keep frozen for 12 months at $0^{\circ} \mathrm{F}$. After taking the product out of the freezer, the product will keep for 7 days at $36^{\circ} \mathrm{F}$ for best results. If product is kept for more than 7 days at $36^{\circ} \mathrm{F}$, the product may dry out and the quality could deteriorate.

This product is produced in a facility that processes wheat, milk, eggs, soy, peanuts, and tree nuts (almonds, cashews, coconuts, hazelnuts, macadamia nuts, pecans, pistachios, and walnuts).

