



Everything Apple







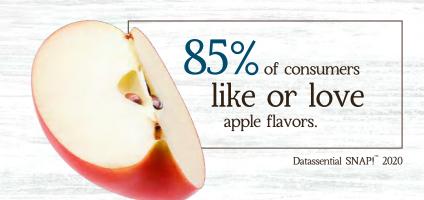
Everything Apple shares the popular fall flavor in a variety of easy-to-menu formats baked for a profitable season. As October arrives, so do apples – from supermarkets to roadside stands to orchards. Consumers crave all kinds of apple creations, and Everything Apple can help you meet demand with our top-selling pastries and desserts.



Everything under the apple tree.

By promoting all of your apple-based or enhanced menu items under the Everything Apple program, you'll:

- Boost sales
- Keep your menu fresh and exciting
- Showcase your team's culinary talents
- Stay connected to seasonal trends and flavors while serving the popular favorites your customers love

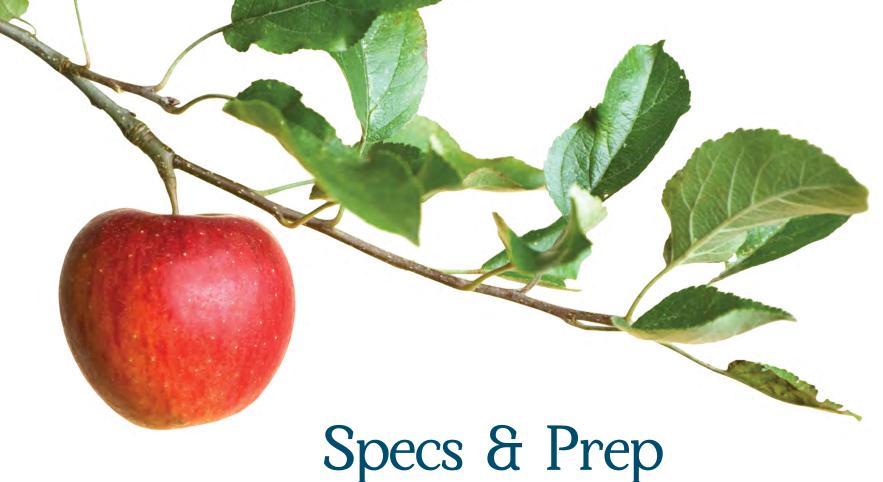






Datassential SNAP!™ 2020





We included 8 SKUs as part of the Everything Apple program, all with the potential to serve on their own or as a base for exciting Limited Time Offer creations. From pre-sliced convenience to unbaked options for fresh-from-the-oven quality, our apple offerings let fall's flavors shine.

> PROMOTE & PROFIT



SKU	PRODUCT DESCRIPTION	PER CASE
#09270	Unbaked Apple Hi-Pie®	6, 49 oz pies8 cuts per pie48 servings
#05481	Unbaked Caramel Apple Nut Hi-Pie [®]	6, 34 oz pies8 slices per pie48 servings
#09366	Pre-Baked, Pre-Sliced Dutch Apple Hi-Pie®	6, 47 oz pies8 pre-cut slices per pie48 servings
#00879	Pre-Baked, Pre-Sliced Apple Lattice Pie	6, 34 oz pies8 pre-cut slices per pie48 servings
#05441	Unbaked Apple Cobbler	4, 96 oz trays88, 4.36 oz servings
#08858	Individually Wrapped Apple Cinnamon Muffin	48 count2 oz muffins per case



Order product through your authorized food distribution company





FEATURES & BENEFITS

- Rome apples are the #1 ingredient for a high fruit-to-filling ratio
- Individually quick frozen (IQF) fruit locks in fresh flavor and maintains fruit integrity
- Durable enough to withstand the rigors of the steam table for up to 5 hours ideal for buffets, dessert bars and catering functions
- 6-pound cobblers have extra slurry for a lower cost per serving
- Kosher KVH-D

HEATING DIRECTIONS - CONVENTIONAL OVEN

- Pre-heat conventional oven to 400°F
- Place product pan on flat baking sheet
- Bake 65-70 minutes until crusts are light brown or filling begins to boil
- Cool at room temperature for a minimum of 2 hours

HEATING DIRECTIONS - CONVECTION OVEN

- Pre-heat convection oven to 350°F
- Place product pan on flat baking sheet
- Bake 55-60 minutes until crusts are light brown or filling begins to boil
- Cool at room temperature for a minimum of 2 hours

UNBAKED APPLE COBBLER

Cobblers are packed with great taste, color and popular appeal. Each 6-lb. cobbler comes in a half-sized disposable pan that fits perfectly in your steam table.







FEATURES & BENEFITS

- Pre-baked to reduce prep time, save labor and eliminate the waste and inconsistency that comes from over- and under-baking
- Pre-sliced for quick and easy plating
- Pre-portioned for consistent serving sizes and plate appearance, controlled food cost and less waste
- Thaw only the number of servings you need each day
- No artificial sweeteners or high-fructose corn syrup
- No artificial flavors or colors from artificial sources.
- Kosher KHV-D

FRESH PICKS

APPLE LATTICE PIE **8 DUTCH APPLE PIE**

Premium, preservative-free ingredients are at the heart of these two popular pies. Simply thaw and serve each slice or a whole pie depending on your needs.





& PROFIT



FEATURES & BENEFITS

- Over a pound of perfectly ripe, fresh-picked fruit in every Hi-Pie®
- Innovative process tumbles fruit with sugar and spices for consistent flavor in every slice
- Top crust bakes up tender and flaky, made without reworked dough
- No artificial sweeteners or high-fructose corn syrup

• No artificial flavors or colors from artificial sources

APPLE HI-PIE® (UNBAKED) & CARAMEL APPLE NUT HI-PIE® (UNBAKED)

Loaded with delicious filling made from perfectly ripe, fresh-picked apples, these pies make an enticing impression. Perfect for catered meetings, board dinners and any dessert occasion. Consider serving warm with a scoop of vanilla ice cream garnished with a fresh mint sprig.





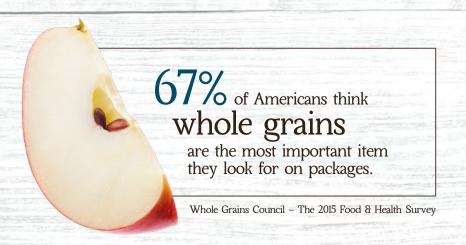


& PROFIT



FEATURES & BENEFITS

- Made with fresh-picked apples, whole grains and 0g trans fat
- Thaw-and-serve convenience and small size are perfect for continental breakfast programs
- Smaller portion sizes can reduce food costs
- Individually wrapped, perfect for grab-and-go
- Made with 51% Whole Grains to align with USDA meal guidelines



INDIVIDUALLY WRAPPED APPLE MUFFINS SMALL 2 OZ.

Made with fresh apples, whole grains, cinnamon and zero trans fats, these tasty little muffins pack a lot of appeal. They're a bright spot on school breakfast and lunch trays, on campus, for senior dining or patient tray service and a popular impulse purchase at the corporate dining register.









craisins, ginger, maple, orange, pecans and (of course) walnuts. Use them as a go-to ingredient for sweet, savory and healthy recipes, all ripe for fall LTOs.



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Apple all day.



- Diced apple chutney at the hot oatmeal station
- Pair with a muffin/demi-danish basket



- Panini with smoky Gouda, fresh Granny Smith apple slices and chopped fresh basil on whole wheat
- Roast turkey and applewood smoked deli ham with arugula and apple compote on whole grain bread
- Curried chicken and apple salad with Muenster and arugula on whole wheat



- Waldorf salad with diced Granny Smith apples, toasted walnut halves, diced celery hearts and chopped romaine lettuce with lemon zest and a mayo-based dressing
- Granny Smith and crisp Gala apples, toasted pecans, red onion and dried cranberries, tossed with peppery arugula in a light balsamic vinaigrette

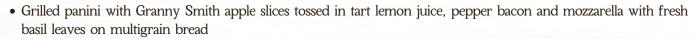


- Apple walnut flatbread with prosciutto and goat cheese
- Apple smoked bacon pizza with red onion, mozzarella, fresh basil chiffonade and black pepper



Apple all day.





- Grilled cheese with white cheddar, walnuts and sliced apples
- Grilled cheese with applewood smoked bacon, shredded Monterey Jack cheese, julienne jalapeño peppers and house-made apple chutney



- Grilled chicken and apple kabobs
- Slow-cooked pork shoulder with sauerkraut and apples
- Spicy Korean chicken tacos with apple, yellow bell pepper, diced celery and red pepper paste



- Lattice Top Apple Pie
- Caramel Apple Nut Pie



- Apple, frozen strawberry, vanilla yogurt, milk and honey
- Frozen strawberries, frozen banana, chopped oranges and diced Gala apple blended with coconut milk



Promote and profit.

Everything Apple gives you an exciting LTO platform to help attract infrequent and non-customers. We provide a wide range of appealing merchandising and POS tools customized to fit your operation.

DIGITAL MESSAGING

Download screensavers and backgrounds for desktop, tablet and mobile devices. Update internet and intranet homepages.

POSTERS & FLYERS

Download, print and post on department bulletin boards, in lobbies and at other high-traffic points around the facility — with client/administration permission. Consider coordination with the mailroom for desk drops.

MENU INSERT OR TABLE TENT

Promote LTOs and special deals throughout the week, and keep your menu rotating to draw repeat visits.



Download Everything Apple graphics and merchandising here.









Thank You

Everything

FALL MENU SPECIALS

Contact your sales rep for more information or visit saraleefrozenbakery.com