

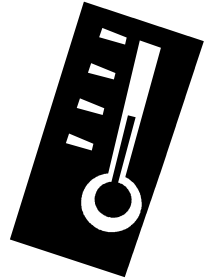
A **HOT MESSAGE** about a *Cold Subject*



REFRIGERATION

Did you know that . . .

We add **NO** Preservatives to our pies!



This is an important selling point for your customers - both in health benefits and in taste.

BUT - this means the pies have no defense against spoilage or contamination. This is why the Health Departments require that the following pies be kept **CONSTANTLY REFRIGERATED**:

- All CREAM pies, both Whipped Topped and Meringue (including LEMON)
- Specialty pies: KEY LIME, PECAN, PUMPKIN, SWEET POTATO, AND CHEESECAKES

These pies can be left out of refrigeration only a **TOTAL of 90 MINUTES** between the time they are made and the time they are eaten! When they reach you, part of this time has **ALREADY** been used up topping the pies and loading them onto carriers. They are delivered to you in refrigerated trucks.

Our Drivers are instructed to either

personally place these pies in your cooler, or watch you do so.

They are under strict orders to **NOT** deliver these pies if they are not allowed to do so. If our driver **VIOLATES** our policy, that driver is subject to **DISMISSAL!!!!** So PLEASE do not ask the driver to leave these pies unrefrigerated when they are delivered.

Remember, this is for your customers protection!

We appreciate your cooperation!



www.goldenboypies.com

