

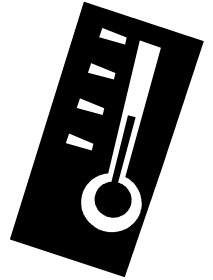
A **HOT MESSAGE** about a *Cold Subject*



# **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.

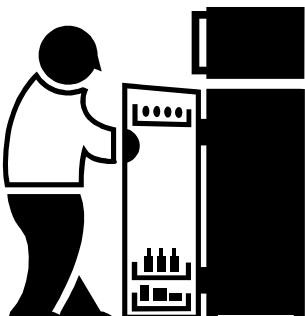
**Our Drivers are instructed to either**

**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](http://www.goldenboypies.com)

