ACES in the Hole Foods is a student-run manufacturing company in the Department of Family and Consumer Sciences, in the College of Agricultural, Consumer and Environmental Sciences at New Mexico State University. It provides students with hands-on opportunities to apply the principles of food science and technology to the production of new food products.

CONTAINS DAIRY, WHEAT, AND EGGS PROCESSED IN A FACILITY THAT HANDLES SOY, TREE NUTS AND PEANUTS

ACES in the Hole Foods
3005 Knox St.
Tejada Building EA 102
Las Cruces, NM 88003

Ingredients: Half and half milk (ultrapasteurized milk, cream), pumpkin pie pieces (pumpkin, evaporated milk (milk, dipotassium phosphate, vitamin A palmitate, vitamin D₃), pie crust (enriched flour bleached (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), partially hydrogenated lard with BHA and BHT to protect flavor, wheat starch, water; contains 2% or less of: salt, rice flour, xanthan gum, potassium sorbate and sodium propionate (preservatives), citric acid, Yellow 5, Red 40), sugar, eggs, salt, cinnamon, ginger, cloves), whole milk (milk, vitamin D₃), sugar, nonfat dry milk, vitamin A palmitate, vitamin D₃), vanilla extract (water, alcohol (35%), extractive of Madagascar bourbon vanilla beans, corn syrup).