

4" STRAWBERRY RHUBARB PIE - 47351



A classic pairing

Rhubarb loves strawberries, strawberries love rhubarb, and everyone loves our perfect combination of sweet and tart, topped with our sugar-kissed signature crust.

INGREDIENTS

WHEAT PASTRY FLOUR, STRAWBERRIES, RHUBARB, WATER, SUGAR, SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO-AND DIGLYCERIDES ADDED), MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), CORNSTARCH, SALT, AND CITRUS FIBER.

ALLERGENS

Contains: Wheat
Processed in a facility that uses:
Eggs, Nuts, Milk, Sulfites, and Soy

Nutrition Facts	
Serving size	1 pie (312g)
Amount per serving	
Calories	740
% Daily Value*	
Total Fat 37g	47 %
Saturated Fat 17g	85 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 600mg	26 %
Total Carbohydrate 99g	36 %
Dietary Fiber 4g	14 %
Total Sugars 32g	
Includes 28g Added Sugars	56 %
Protein 6g	
Vitamin D 0mcg	0 %
Calcium 131mg	10 %
Iron 1mg	6 %
Potassium 225mg	4 %

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
24

Finished Wt Pie:
11 oz

Case Cube:
0.74

Manufacturer #:
6-004-0005 UMC

Pallet Pattern (Ti/Hi):
12 x 5

Case UPC:
859220007351

Gr. Case Wt/Net Wt in lbs:
18.5 lbs/16.5 lbs

Case Dimensions:
16" x 10.75" x 8"

Storage/Shelf Life = FRoze/After Baked:
365 days FR/4 days AB

DO NOT THAW

For best results, bake as follows:

Temperature: Conventional Oven 390°-410°F; Convection Oven 350°-365°F. Time: 45-55 minutes. Directions: 1) Preheat oven to recommended temperature. 2) Remove pie from box, remove overwrapping. 3) Brush top of pie with egg wash (optional for better browning). 4) Place frozen pie on flat baking sheet. 5) Place pie in preheated oven for approximately 45-55 minutes. 6) Bubbling fruit juice and a light golden brown crust indicate that pie is done. 7) Allow pie to cool at least 4 hours before cutting or packaging.