

10" NATURAL JUICE RUMBLEBERRY CRUMB PIE - 11573

INGREDIENTS

RASPBERRIES, BLACKBERRIES, BLUEBERRIES, ENRICHED WHEAT FLOUR, WHEAT FLOUR, SUGAR, BUTTER, MARGARINE, WATER, SHORTENING, CORNSTARCH, SALT, SPICES, VANILLA, BUTTER FLAVOR



ALLERGENS

Contains: Milk, Soy, Wheat

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

Nutrition Facts

8 servings per container
Serving size 6 1/8 oz (174g/6.1 oz)

Amount per serving
Calories **420**

% Daily Value *

Total Fat 19g **24%**

Saturated Fat 9g **44%**

Trans Fat 0g

Cholesterol 15mg **6%**

Sodium 60mg **3%**

Total Carbohydrate 59g **22%**

Dietary Fiber 5g **19%**

Total Sugars 19g

Includes 12g Added Sugars **24%**

Protein 5g

Vitamin D 0.1mcg **0%**

Calcium 30mg **2%**

Iron 1.5mg **8%**

Potassium 150mg **4%**

Folate 80mcg DFE **20%**
(35mcg Folic Acid)

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
49 oz

Case Cube:
0.9327

Manufacturer #:
6-010-1019MC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
850005491573

Gr. Case Wt/Net Wt in lbs:
19.5 lbs/18.4 lbs

Case Dimensions:
20.75" x 10.5" 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.

585-359-BAKE (2253)
specialtouchbakery.org