

9" NATURAL JUICE BLUEBERRY CRUMB PIE - 91481

INGREDIENTS

BLUEBERRIES, SUGAR, ENRICHED WHEAT FLOUR, WHEAT FLOUR, 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 5 oz (142g/5 oz)

Amount per serving
Calories **390**

% Daily Value *

Total Fat 16g **20%**

Saturated Fat 7g **37%**

Trans Fat 0g

Cholesterol 15mg **5%**

Sodium 50mg **2%**

Total Carbohydrate 59g **22%**

Dietary Fiber 2g **9%**

Total Sugars 28g

Includes 23g Added Sugars **46%**

Protein 4g

Vitamin D 0.1mcg **0%**

Calcium 10mg **2%**

Iron 0.9mg **6%**

Potassium 70mg **2%**

Folate 55mcg DFE **15%**
(30mcg 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:
40 oz

Case Cube:
0.75

Manufacturer #:
6-009-0016MC

Pallet Pattern (Ti/Hi):
10 x 6

Case UPC:
10850005491481

Gr. Case Wt/Net Wt in lbs:
17 lbs/15 lbs

Case Dimensions:
18" x 9" 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