

9" NATURAL JUICE PEACH RASPBERRY PIE - 91061



Summertime on a pie plate

The sweet peaches blend perfectly with the tart red raspberries creating a bright, sunny taste.

INGREDIENTS

PEACHES, WHEAT PASTRY FLOUR, SUGAR, RASPBERRIES, WATER, 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, AND SALT.

ALLERGENS

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

Nutrition Facts

10 servings per container	
Serving size	1/10 pie (113g)
Amount per serving	
Calories	270
	% Daily Value*
Total Fat 12g	15 %
Saturated Fat 5g	25 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 220mg	10 %
Total Carbohydrate 39g	14 %
Dietary Fiber 1g	4 %
Total Sugars 17g	
Includes 13g Added Sugars	26 %
Protein 2g	
Vitamin D 0mcg	0 %
Calcium 5mg	0 %
Iron 0mg	0 %
Potassium 100mg	2 %
<small>*The % Daily Value 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.</small>	

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
40 oz

Case Cube:
0.75

Manufacturer #:
6-009-0005UMC

Pallet Pattern (Ti/Hi):
10 x 6

Case UPC:
850005491061

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.