

9" NATURAL JUICE STRAWBERRY RHUBARB CRUMB PIE - 91580

INGREDIENTS

STRAWBERRIES, RHUBARB, SUGAR, ENRICHED WHEAT FLOUR, WHEAT FLOUR, BUTTER, MARGARINE, WATER, SHORTENING, CORNSTARCH, SALT, SPICES, VANILLA, BUTTER FLAVOR



Nutrition Facts

8 servings per container
Serving size 5 oz (142g/5 oz)

Amount per serving
Calories 380

	% Daily Value *
Total Fat 15g	20%
Saturated Fat 7g	37%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 50mg	2%
Total Carbohydrate 56g	20%
Dietary Fiber 2g	7%
Total Sugars 25g	
Includes 23g Added Sugars	46%
Protein 4g	
Vitamin D 0.1mcg	0%
Calcium 70mg	6%
Iron 1.1mg	6%
Potassium 120mg	2%
Folate 60mcg DFE (30mcg Folic Acid)	15%

* 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.

ALLERGENS

Contains: Milk, Soy, Wheat

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

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
40 oz

Case Cube:
0.75

Manufacturer #:
6-009-0021MC

Pallet Pattern (Ti/Hi):
10 x 6

Case UPC:
850005491580

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