

# 10" TRADITIONAL RUMBLEBERRY PIE - 11122



## A triple berry threat

If you're a berry lover, this is a must-have! Our Rumbleberry pie is filled with raspberry, blackberry and blueberry goodness, making it a berry lover's dream come true.

## INGREDIENTS

WHEAT PASTRY FLOUR, WATER, BLACKBERRIES, RASPBERRIES, SUGAR, BLUEBERRIES, 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

10 servings per container	
<b>Serving size</b>	<b>1/10 pie (119g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>280</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 13g	<b>17 %</b>
Saturated Fat 6g	<b>30 %</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0 %</b>
<b>Sodium</b> 240mg	<b>10 %</b>
<b>Total Carbohydrate</b> 40g	<b>15 %</b>
Dietary Fiber 2g	<b>7 %</b>
Total Sugars 15g	
Includes 12g Added Sugars	<b>24 %</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 0mg	0%
Potassium 83mg	2%

\*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.

## SPECIFICATIONS

**Format:**  
Unbaked

**Pies Per Case:**  
6

**Finished Wt Pie:**  
42 oz

**Case Cube:**  
0.9327

**Manufacturer #:**  
6-010-0091 UMC

**Pallet Pattern (Ti/Hi):**  
8 x 6

**Case UPC:**  
850005491122

**Gr. Case Wt/Net Wt in lbs:**  
17.75 lbs/15.75 lbs

**Case Dimensions:**  
20.375" x 10.375" x 7.625"

**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.