

# 10" NATURAL JUICE RUMBLEBERRY PIE - 11337



## 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 FLOUR, SHORTENING, RASPBERRIES, BLACKBERRIES, SUGAR, BLUEBERRIES, CORNSTARCH, SALT, WATER, SEA SALT, FINE

## ALLERGENS

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

## SPECIFICATIONS

**Format:**  
Unbaked

**Finished Wt Pie:**  
44 oz

**Manufacturer #:**  
6-010-1007 UMC

**Case UPC:**  
850005491337

**Case Dimensions:**  
20.75" x 10.5" x 8"

**Pies Per Case:**  
6

**Case Cube:**  
0.925

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

**Gr. Case Wt/Net Wt in lbs:**  
18.5 lbs/16.5 lbs

**Storage/Shelf Life = FRoze/After Baked:**  
365 days FR/4 days AB

## Nutrition Facts

12 servings per container  
Serving size 1/12 pie (102g)

Amount per serving  
**Calories 320**

% Daily Value \*

Total Fat 16g 21%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 41g 15%

Dietary Fiber 3g 9%

Total Sugars 15g

Includes 12g Added Sugars 24%

Protein 2g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0.3mg 2%

Potassium 80mg 2%

\* 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.

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

## 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.**



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