

10" NATURAL JUICE PEACH BLACKBERRY PIE - 11894



Uniquely Delicious

A delicious, unique Special Touch Bakery creation, this fruit-packed pie is rich in antioxidants.

INGREDIENTS

PEACHES, WHEAT FLOUR, SUGAR, BLACKBERRIES, WATER, SHORTENING, MARGARINE (VEGETABLE OIL BLEND [SOYBEAN AND PALM OILS]), WATER, CONTAINS 2% OR LESS OF SALE, MONO- AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE AS A PRESERVATIVE, ARTIFICIAL FLAVOR, VITAMIN A PALMITATE), CORNSTARCH, SALT, SEA SALT, FINE

ALLERGENS

Contains: Soy, Wheat

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

SPECIFICATIONS

Format:
Unbaked

Finished Wt Pie:
44 oz

Manufacturer #:
6-010-1025MC

Case UPC:
850005491897

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 (104g)

Amount per serving
Calories **270**

% Daily Value *

Total Fat 12g **16%**

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 50mg **2%**

Total Carbohydrate 39g **14%**

Dietary Fiber 1g **4%**

Total Sugars 17g

Includes 12g Added Sugars **24%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 10mg **0%**

Iron 0.1mg **0%**

Potassium 50mg **0%**

* 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.**



Special Touch
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