

10" NATURAL JUICE BLACKBERRY PIE - 11948



INGREDIENTS

BLACKBERRIES, WHEAT FLOUR, SHORTENING, SUGAR, CORNSTARCH, SALT, WATER, SEA SALT, FINE

ALLERGENS

Contains: Wheat

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

SPECIFICATIONS

Format:

Unbaked

Pies Per Case:

6

Finished Wt Pie:

44 oz

Case Cube:

0.925

Manufacturer #:

6-010-3005UMC

Pallet Pattern (Ti/Hi):

8 x 6

Case UPC:

10850005491948

Gr. Case Wt/Net Wt in lbs:

18.5 lbs/16.5 lbs

Case Dimensions:

20.75" x 10.5" x 8"

Storage/Shelf Life = FRoze/After Baked:

365 days FR/4 days AB

Nutrition Facts

10 servings per container
Serving size 1/10 pie (125g)

Amount per serving
Calories **400**

% Daily Value *

Total Fat 20g **26%**

Saturated Fat 9g **45%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 54g **20%**

Dietary Fiber 3g **12%**

Total Sugars 21g

Includes 15g Added Sugars **30%**

Protein 3g

Vitamin D 0mcg **0%**

Calcium 20mg **2%**

Iron 0.5mg **2%**

Potassium 120mg **2%**

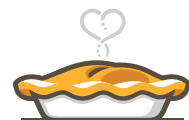
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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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