

# 10" NATURAL JUICE PEACH RASPBERRY CRUMB PIE - 11368

## Summertime on a pie plate

The sweet peaches blend perfectly with the tart red raspberries creating a bright, sunny taste.



## INGREDIENTS

PEACHES, SUGAR, RASPBERRIES, WHEAT PASTRY FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), BUTTER, SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO- AND DIGLYCERIDES ADDED), CORNSTARCH, SALT, CINNAMON, VANILLA FLAVOR (NON-FLAVOR INGREDIENTS: WATER, PROPYLENE GLYCOL, SODIUM BENZOATE [PRESERVATIVE]) AND BUTTER FLAVOR EMULSION (NON-FLAVOR INGREDIENTS: WATER, VEGETABLE GUMS, TARTARIC ACID, SODIUM BENZOATE, FD & C YELLOW #5, CARAMEL COLOR).

## ALLERGENS

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

## Nutrition Facts

1 serving per container	
<b>Serving size</b>	1/12 pie (106g/3.7 oz)
<b>Amount per serving</b>	
<b>Calories</b>	<b>330</b>
<b>% Daily Value *</b>	
<b>Total Fat</b> 14g	<b>18%</b>
Saturated Fat 7g	<b>35%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>4%</b>
<b>Sodium</b> 15mg	<b>1%</b>
<b>Total Carbohydrate</b> 48g	<b>17%</b>
Dietary Fiber 1g	<b>5%</b>
Total Sugars 22g	
Includes 19g Added Sugars	<b>37%</b>
<b>Protein</b> 3g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.8mg	4%
Potassium 50mg	2%
Folate 45mcg DFE (25mcg Folic Acid)	10%
* 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	

## SPECIFICATIONS

**Format:**  
Unbaked

**Pies Per Case:**  
6

**Finished Wt Pie:**  
44 oz

**Case Cube:**  
0.925

**Manufacturer #:**  
6-010-1012 UMC

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

**Case UPC:**  
850005491368

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

**Case Dimensions:**  
20.75"x10.5"x8"

**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.**



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