

10" NATURAL JUICE STRAWBERRY RHUBARB CRUMB PIE - 11597

INGREDIENTS

STRAWBERRIES, RHUBARB, SUGAR, ENRICHED WHEAT FLOUR, WHEAT FLOUR, BUTTER, MARGARINE, WATER, SHORTENING, CORNSTARCH, SALT, SPICES, VANILLA, BUTTER FLAVOR



ALLERGENS

Contains: Milk, Soy, Wheat

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

SPECIFICATIONS

Format:
Unbaked

Finished Wt Pie:
44 oz

Manufacturer #:
6-010-1020MC

Case UPC:
850005491597

Case Dimensions:
20.75" x 10.5" x 8"

Pies Per Case:
6

Case Cube:
0.9327

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

1 serving per container	
Serving size 1/12 pie (106g/3.7 oz)	
Amount per serving	
Calories	330
% Daily Value *	
Total Fat 14g	18%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 15mg	1%
Total Carbohydrate 46g	17%
Dietary Fiber 2g	6%
Total Sugars 20g	
Includes 19g Added Sugars	37%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 50mg	4%
Iron 0.9mg	6%
Potassium 90mg	2%
Folate 50mcg 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	

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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