

# 10" NATURAL JUICE STRAWBERRY RHUBARB PIE - 11320



## A classic pairing

Rhubarb loves strawberries, strawberries love rhubarb, and everyone loves our perfect combination of sweet and tart, topped with our sugar-kissed signature crust.

## INGREDIENTS

STRAWBERRIES, RHUBARB, WHEAT PASTRY FLOUR, SUGAR, WATER, SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO-AND DIGLYCERIDES ADDED), MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), CORNSTARCH, SALT, AND CITRUS FIBER.

## 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 #:**  
6-010-1008 UMC

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

**Case UPC:**  
850005491320

**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

1 serving per container	
<b>Serving size</b>	1/12 pie (102g/3.6 oz)
<b>Amount per serving</b>	
<b>Calories</b>	<b>300</b>
<b>% Daily Value *</b>	
<b>Total Fat</b> 16g	<b>20%</b>
Saturated Fat 7g	<b>35%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 39g	<b>14%</b>
Dietary Fiber 1g	<b>5%</b>
Total Sugars 13g	
Includes 12g Added Sugars	<b>24%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 0.2mg	2%
Potassium 90mg	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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