

# 9" NATURAL JUICE BUMBLEBERRY PIE - 91719

## A bumbleberry like no other

Blueberries, raspberries and rhubarb, oh my! If ever a beautiful pie there was, this is the one because, because... because of the sweet of the berries, the tart of the rhubarb, and the uniquely delicious crust. Not to mention the love that's baked into it.



## INGREDIENTS

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BLUEBERRIES, RASPBERRIES, RHUBARB, SHORTENING (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID TO HELP PROTECT FLAVOR, NATURAL FLAVOR, BETA CAROTENE {COLOR}, VITAMIN A PALMITATE), SUGAR, WATER, CORNSTARCH, SALT, VINEGAR.

## 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:**  
40 oz

**Case Cube:**  
0.98

**Manufacturer #:**  
6-009-0022MC

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

**Case UPC:**  
850005491719

**Gr. Case Wt/Net Wt in lbs:**  
17 lbs/15 lbs

**Case Dimensions:**  
19" x 10" x 9.5"

**Storage/Shelf Life = FRoze/After Baked:**  
365 days FR/4 days AB

## Nutrition Facts

1 serving per container	
<b>Serving size</b>	1/10 pie (120g)
<b>Amount per serving</b>	
<b>Calories</b>	<b>350</b>
% Daily Value *	
<b>Total Fat</b> 16g	<b>20%</b>
Saturated Fat 8g	<b>39%</b>
Trans Fat 0g	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 20mg	<b>1%</b>
<b>Total Carbohydrate</b> 50g	<b>18%</b>
Dietary Fiber 3g	<b>10%</b>
Total Sugars 19g	
Includes 17g Added Sugars	<b>33%</b>
<b>Protein</b> 4g	
Vitamin D 0.1mcg	<b>0%</b>
Calcium 50mg	<b>4%</b>
Iron 1mg	<b>6%</b>
Potassium 100mg	<b>2%</b>
Folate 60mcg DFE (30mcg Folic Acid)	<b>15%</b>
* 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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