

9" NATURAL JUICE STRAWBERRY RHUBARB PIE - 91054



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:
40 oz

Case Cube:
0.98

Manufacturer #:
6-009-0007 UMC

Pallet Pattern (Ti/Hi):
10 x 6

Case UPC:
850005491054

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

Case Dimensions:
9.5" x 10" x 19"

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

Nutrition Facts

10 servings per container
Serving size 1/10 pie (113g)

Amount per serving
Calories 260

% Daily Value*

Total Fat 12g	15%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	10%
Total Carbohydrate 39g	14%
Dietary Fiber 2g	7%
Total Sugars 15g	
Includes 13g Added Sugars	26%

Protein 2g

Vitamin D 0mcg 0%

Calcium 43mg 4%

Iron 0mg 0%

Potassium 142mg 4%

*The % Daily Value 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.

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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