

# 10" GOURMET BLUEBERRY PIE (NON-GMO) - 17136



## Super Deliciousness

Blueberries, a super food? You bet! We're convinced your customers will fall under our Blueberry pie spell.

## INGREDIENTS

BLUEBERRIES, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), 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:**  
4

**Finished Wt Pie:**  
52 oz

**Case Cube:**  
0.925

**Manufacturer #:**  
6-010-0053 UMC

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

**Case UPC:**  
859220007136

**Gr. Case Wt/Net Wt in lbs:**  
14.5 lbs/13 lbs

**Case Dimensions:**  
20.75" x 10.5" x 8"

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

## Nutrition Facts

12 servings per container  
Serving size 1/12 pie (132g)

Amount per serving  
**Calories** **290**

% Daily Value\*

**Total Fat** 13g 17%

Saturated Fat 6g 30%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 480mg 21%

**Total Carbohydrate** 44g 16%

Dietary Fiber 2g 7%

Total Sugars 22g

Includes 16g Added Sugars 32%

**Protein** 2g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 1mg 6%

Potassium 62mg 2%

\*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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