

# 10" GOURMET BLACKBERRY PIE (NON-GMO) - 11191



## Tastes great, moves fast

Mmmm, we love blackberries. As do 9 out of 10 dessert-lovers (according to our informal poll). Which means, for the love of berries, get this tried-and-true favorite!

## INGREDIENTS

BLACKBERRIES, 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 #:**  
6-010-0054 UMC

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

**Case UPC:**  
850005491191

**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 300**

	% Daily Value*
<b>Total Fat</b> 13g	17%
Saturated Fat 6g	30%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 480mg	21%
<b>Total Carbohydrate</b> 47g	17%
Dietary Fiber 4g	14%
Total Sugars 24g	
Includes 16g Added Sugars	32%

Protein 3g	
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 2mg	10%
Potassium 119mg	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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