

10" GOURMET CHERRY PIE (NON-GMO) - 17150



Cherries, cherries everywhere

You'll find no canned cherries in our Cherry Pie! Bulging with fresh, plump, juicy, naturally sweet-tart cherries, and topped with our Signature tender and flaky crust, it's pure cherry perfection.

INGREDIENTS

CHERRIES, 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 #:
6-010-0052 UMC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
859220007150

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 470mg	20%
Total Carbohydrate 46g	17%
Dietary Fiber 2g	7%
Total Sugars 23g	
Includes 16g Added Sugars	32%

Protein 2g	
Vitamin D 0mcg	0%
Calcium 29mg	2%
Iron 1mg	6%
Potassium 93mg	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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