

# 10" GOURMET PEACH BLACKBERRY PIE (NON-GMO)- 11153



## Uniquely Delicious

A delicious, unique Special Touch Bakery creation, this fruit-packed pie is rich in antioxidants.

## INGREDIENTS

PEACHES, PIE CRUST (ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRIATE, RIBOFLAVIN, FOLIC ACID], PALM OIL SHORTENING, WATER, SUGAR, DISTILLED VINEGAR [DILUTED WITH WATER TO 5% ACIDITY], SALT), BLACKBERRIES, SUGAR, CORN STARCH AND SALT.

## 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 #:**  
6-010-1009 UMC

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

**Case UPC:**  
850005491153

**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	
<b>Serving size</b>	<b>1/12 pie (118g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>310</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 14g	<b>18%</b>
Saturated Fat 7g	<b>35%</b>
<i>Trans Fat</i> 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 320mg	<b>14%</b>
<b>Total Carbohydrate</b> 45g	<b>16%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 22g	
Includes 16g Added Sugars <b>32%</b>	
<b>Protein</b> 3g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 1mg	6%
Potassium 113mg	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.**



**Special Touch**  
BAKERY®

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specialtouchbakery.org