

# 10" GOURMET STRAWBERRY RHUBARB PIE (NON-GMO) - 11139



## 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, 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 #:**  
6-010-0051 UMC

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

**Case UPC:**  
850005491139

**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>	1/12 pie (132g)
<b>Amount per serving</b>	
<b>Calories</b>	<b>280</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 13g	<b>17%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 480mg	<b>21%</b>
<b>Total Carbohydrate</b> 41g	<b>15%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 18g	
Includes 16g Added Sugars	<b>32%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 75mg	6%
Iron 1mg	6%
Potassium 111mg	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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