

10" NATURAL JUICE CHERRY PIE - 11313



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, WHEAT PASTRY FLOUR, SUGAR, WATER, SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO-AND DIGLYCERIDES ADDED), MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), CORNSTARCH, SALT, AND CITRUS FIBER.

ALLERGENS

Contains: Wheat
Processed in a facility that uses: Eggs, Nuts, Milk, Sulfites, and Soy

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
49 oz

Case Cube:
0.925

Manufacturer #:
6-010-1004 UMC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
850005491313

Gr. Case Wt/Net Wt in lbs:
19.5 lbs/18.4 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 (116g)

Amount per serving
Calories **270**
% Daily Value*

Total Fat 11g 14%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 230mg 10%

Total Carbohydrate 40g 15%

Dietary Fiber 1g 4%

Total Sugars 19g

Includes 14g Added Sugars 28%

Protein 2g

Vitamin D 0mcg 0%

Calcium 14mg 2%

Iron 0mg 0%

Potassium 103mg 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
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