

# 4" NO SUGAR ADDED CHERRY PIE - 47576



## 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, SHORTENING (PALM OIL), STEVIA (MALTTITOL, STEVIA EXTRACT), WATER, CORN STARCH, SALT, AND DISTILLED VINEGAR.

## ALLERGENS

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

## SPECIFICATIONS

**Format:**  
Unbaked

**Pies Per Case:**  
24

**Finished Wt Pie:**  
11 oz

**Case Cube:**  
0.74

**Manufacturer #:**  
6-004-0037 UMC

**Pallet Pattern (Ti/Hi):**  
12 x 5

**Case UPC:**  
859220007576

**Gr. Case Wt/Net Wt in lbs:**  
18.5 lbs/16.5 lbs

**Case Dimensions:**  
16" x 10.75" x 8"

**Storage/Shelf Life = FRoze/After Baked:**  
365 days FR/4 days AB

## Nutrition Facts

**Serving size** 1 pie (312g)

**Amount per serving**  
**Calories** **790**

**% Daily Value\***

**Total Fat** 44g **56 %**

Saturated Fat 22g **110 %**

Trans Fat 0g

**Cholesterol** 0mg **0 %**

**Sodium** 910mg **40 %**

**Total Carbohydrate** 115g **42 %**

Dietary Fiber 3g **11 %**

Total Sugars 11g

Includes 0g Added Sugars **0 %**

Sugar Alcohol 42g

**Protein** 6g

Vitamin D 0mcg **0 %**

Calcium 32mg **2 %**

Iron 1mg **6 %**

Potassium 243mg **6 %**

\*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 385°F; Convection Oven 345°-360°F. Time: 30-35 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 30-35 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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