

4" NO SUGAR ADDED RUMBLEBERRY PIE - 47613



A triple berry threat

If you're a berry lover, this is a must-have! Our Rumbleberry pie is filled with raspberry, blackberry and blueberry goodness, making it a berry lover's dream come true.

INGREDIENTS

WHEAT PASTRY FLOUR,
SHORTENING (PALM OIL),
STEVIA (MALTITOL, STEVIA
EXTRACT), BLUEBERRIES,
RASPBERRIES, BLACKBERRIES,
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

Finished Wt Pie:
11 oz

Manufacturer #:
6-004-0039 UMC

Case UPC:
859220007613

Case Dimensions:
16" x 10.75" x 8"

Pies Per Case:
24

Case Cube:
0.74

Pallet Pattern (Ti/Hi):
12 x 5

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

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

Nutrition Facts

Serving size	1 pie (312g)
Amount per serving	
Calories	800
% Daily Value*	
Total Fat 44g	56 %
Saturated Fat 22g	110 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 890mg	39 %
Total Carbohydrate 118g	43 %
Dietary Fiber 5g	18 %
Total Sugars 10g	
Includes 0g Added Sugars	0 %
Sugar Alcohol 42g	
Protein 6g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 1mg	6%
Potassium 222mg	4%
<small>*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.</small>	

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.**



Special Touch
BAKERY®

585-359-BAKE (2253)
specialtouchbakery.org