

10" NATURAL JUICE PEACH RASPBERRY CRUMB PIE - 11361

Summertime on a pie plate

The sweet peaches blend perfectly with the tart red raspberries creating a bright, sunny taste.



INGREDIENTS

PEACHES, SUGAR, RASPBERRIES, WHEAT PASTRY FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MARGARINE (PALM OIL, WATER, SALT, MONO - AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID [TO PROTECT FLAVOR], NATURAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), BUTTER, SHORTENING (PALM OIL AND SOYBEAN OIL, WITH MONO- AND DIGLYCERIDES ADDED), CORNSTARCH, SALT, CINNAMON, VANILLA FLAVOR (NON-FLAVOR INGREDIENTS: WATER, PROPYLENE GLYCOL, SODIUM BENZOATE [PRESERVATIVE]) AND BUTTER FLAVOR EMULSION (NON-FLAVOR INGREDIENTS: WATER, VEGETABLE GUMS, TARTARIC ACID, SODIUM BENZOATE, FD & C YELLOW #5, CARAMEL COLOR).

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
49 oz

Case Cube:
0.925

Manufacturer #:
6-010-1012 UMC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
850005491361

Gr. Case Wt/Net Wt in lbs:
19.5 lbs/18.4 lbs

Case Dimensions:
20.75"x10.5"x8"

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

ALLERGENS

Contains: Milk,
Wheat

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

Nutrition Facts

12 servings per container
Serving size 1/12 pie (118g)

Amount per serving
Calories 280

% Daily Value*

Total Fat 10g	13 %
Saturated Fat 5g	25 %
Trans Fat 0g	
Cholesterol 10mg	3 %
Sodium 210mg	9 %
Total Carbohydrate 45g	16 %
Dietary Fiber 1g	4 %
Total Sugars 23g	
Includes 20g Added Sugars	40 %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 1mg	6%
Potassium 104mg	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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