

10" NO SUGAR ADDED CHERRY PIE - 17245



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 (MALTITOL, STEVIA EXTRACT), WATER, CORN STARCH, SALT, AND DISTILLED VINEGAR.

ALLERGENS

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

Nutrition Facts

10 servings per container	
Serving size	1/10 pie (142g)
Amount per serving	
Calories	330
% Daily Value*	
Total Fat 17g	22 %
Saturated Fat 9g	45 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 390mg	17 %
Total Carbohydrate 45g	16 %
Dietary Fiber 1g	4 %
Total Sugars 5g	
Includes 0g Added Sugars	0 %
Sugar Alcohol 15g	
Protein 3g	
Vitamin D 0mcg	0 %
Calcium 8mg	0 %
Iron 1mg	6 %
Potassium 110mg	2 %
<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>	

SPECIFICATIONS

Format:
Unbaked

Pies Per Case:
6

Finished Wt Pie:
42 oz

Case Cube:
0.925

Manufacturer #:
6-010-0067 UMC

Pallet Pattern (Ti/Hi):
8 x 6

Case UPC:
859220007245

Gr. Case Wt/Net Wt in lbs:
17.75 lbs

Case Dimensions:
20.75" x 10.5" x 8"

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

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.

585-359-BAKE (2253)
specialtouchbakery.org