



**10" Cherry
Item #00500**

ITEM FACT SHEET	
10" Cherry	
Case UPC:	20050972005002
Consumer UPC:	050972005008
Pack Size:	6/42oz
Case Dimensions:	
Length	20.375
Width	10.125
Height	10.438
Case Cube:	1.25
Case Layer:	8
Layer Pallet:	6
Case Weight (Lbs):	18.7
Freezer Shelf Life:	15 months
Ambient Shelf Life:	4 Days
Minimum Case Order:	48
Order Lead Time:	10 working days

Nutrition Facts	
4,8 servings per container	
Serving size 5.25 oz (149g)	
Amount per serving	
Calories 410	
% Daily Value*	
Total Fat 20g	26%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 480mg	21%
Total Carbohydrate 58g	21%
Dietary Fiber 2g	7%
Total Sugars 32g	
Includes 18g Added Sugars	36%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 1mg	6%
Potassium 122mg	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.	

<u>Nutrients</u>	<u>Per 100g</u>
Calories (kcal)	278.41
Protein (g)	1.68
Carbohydrates (g)	38.69
Dietary Fiber (2016) (g)	1.15
Total Sugars (g)	21.56
Added Sugar (g)	12.38
Fat (g)	13.14
Saturated Fat (g)	5.85
Trans Fatty Acid (g)	0.15
Cholesterol (mg)	0
Water (g)	24.07
Ash (g)	1.03
Vitamins	
Vitamin D - mcg (mcg)	0
Minerals	
Calcium (mg)	9.28
Iron (mg)	0.97
Potassium (mg)	81.65
Sodium (mg)	319.74



Ingredients:

Cherries, Wheat Flour, Sugar, Palm Oil, Water, Contains less than 2% of Margarine (Palm Oil, Water, Soybean Oil, Salt, Whey(Milk), Mono and Diglycerides, Soybean Lecithin, Natural Flavor, Beta Carotene Color, Vitamin A Palmitate added), Modified Tapioca Starch, Soybean Oil, Fructose, Salt, Dextrose, Mono-and Diglycerides, Natural Flavor.

Allergens:

Contains Milk, Soy, Wheat.

Manufactured on shared equipment with products containing tree nuts.



Fruit Pies and Savory Garden Vegetable Pies Baking Instructions

Preheat oven –

Conventional Oven to 390°F-400°F

Convection Oven to 355°F-365°F

Rack Oven to 380°F-390°F

1. Place unboxed, unwrapped frozen pie on a flat baking sheet. Do not use pan liners.
2. We recommend brushing the top crust with a light egg wash (50/50 water to egg ratio). Careful to avoid crimped edge. Do not apply egg wash to any pies with special toppings (example: apple walnut, apple crisp).
3. Bake 8” pies for 45-50 minutes. Bake 9” and 10” pies for 45-55 minutes.
4. Remove pies from oven and cool to room temperature before packaging.
5. Savory Garden Vegetable pies must be refrigerated after bake, cooled and packaged.
6. *Note- No Sugar Added pies will not be as golden brown in color as regular fruit flavors.