

**PRODUCT DESCRIPTION:**

Tart, plump cherries are enrobed in a homemade-style flaky pastry, and tossed with pure sugar and spices

- Fresh, high quality ingredients are individually frozen for made-from-scratch taste, and better texture
- Top crust is 100% virgin dough (no scrap dough or rework), for a flakier crust
- Less on the label - No high fructose corn syrup, certified artificial colors, or flavors
- Rolled-edge tin makes handling safer, sturdier, and reduces spillage
- Available in 5 and 6 lb formats, ideal for larger volume operations



**MENU APPLICATIONS:**

- Serve in small portions or big portions.
- Top cobblers with your own signature topping or ice cream.

**PREP INSTRUCTIONS:**

Baking Directions: 1. Preheat oven (follow chart to the right). 2. Remove plastic over-wrap and tray cover. 3. Place frozen dessert on sheet pan for baking and handling. 4. Bake for the specified time, or until topping is golden brown. Convection Oven: (High air) Temp: 350°F Bake Time: 65-75 min. Conventional Oven: Temp: 400°F Bake Time: 90-95 min. NOTE: Ovens may vary; baking instructions may require adjustments based on particular oven

**INGREDIENTS:**

INGREDIENTS: FILLING: CHERRIES, WATER, SUGAR, CORN SYRUP, MODIFIED FOOD STARCH, SALT, VEGETABLE JUICE FOR COLOR. CRUST: WHEAT FLOUR, SHORTENING BUTTER BLEND (PALM OIL, BUTTER [CREAM, SALT]), PALM OIL, WATER, SOYBEAN OIL, SALT, DEXTROSE, YEAST, MONO- AND DIGLYCERIDES.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	65-75 MINS	Cook before serving
Conventional Oven	400 °F	90-95 MINS	

**SHIPPING INFO / SHELF LIFE:**

**SHIPPING INFO:**

<b>GTIN (Case):</b>	10077700984036
<b>Gross Weight:</b>	26.80
<b>Net Weight:</b>	24.00
<b>Each Weight:</b>	4.30
<b>Cube:</b>	0.71
<b>Dimensions (LxWxH):</b>	13 x 10.69 x 8.88
<b>Cases/Pallet:</b>	84
<b>Tie:</b>	12
<b>High:</b>	7
<b>SHELF LIFE:</b>	540

**ALLERGENS:**

Contains Milk or its Derivatives, Wheat or its Derivatives,



*Karen Wilder*

Karen Wilder, RD, MPH, LD  
 Sr Director, Scientific & Regulatory Affairs

## NUTRITION INFORMATION:

<b>Serving Size:</b>	1/22 Cobbler (124g/4.3oz)	-
<b>Serving Size (grams):</b>	124	-
<b>Serving Size (weight oz):</b>	4.3	-
<b>Eaches/Case:</b>	4	-
<b>Inner Packs/Case:</b>	4	-
<b>Servings/Case:</b>	88	-
<b>Calories:</b>	280	-
<b>Calories From Fat:</b>	110	-
<b>Calories From Saturated Fat:</b>	50	-
<b>Total Fat:</b>	12	18%
<b>Saturated Fat:</b>	6	30%
<b>Trans Fat:</b>	0	-
<b>Cholesterol:</b>	5	2%
<b>Sodium:</b>	230	10%
<b>Potassium:</b>	60	2%
<b>Total Carbohydrate:</b>	41	14%
<b>Total Dietary Fiber:</b>	1	4%
<b>Sugars:</b>	20	-
<b>Protein:</b>	2	-
<b>Vitamin A:</b>	-	4%
<b>Vitamin C:</b>	-	0%
<b>Calcium:</b>	-	2%
<b>Iron:</b>	-	2%
<b>Whole Grain:</b>	0	0%

\* Percent Daily Values are based on a 2,000 calorie diet.

