

PRODUCT INFORMATION



00775

Chef Pierre® Open Face Pie 8" Pre-Baked Cinnamon Whiskey Walnut 6ct/24oz



Cinnamon spice is spun into gooey sweet filling that is spiked with whiskey flavor and topped with crunchy walnuts

FEATURES & BENEFITS

- Pre-baked to reduce prep time, save labor and eliminate waste/inconsistency from over/under baking
- Strong fluted crust prevents damaged and broken crusts
- Pre-printed kraft window cartons are shelf-ready and consumer-friendly

SPECIFICATIONS

Outer Case:	
GTIN:	10032100007754
Net Weight:	9
Gross Weight:	10.684
Dimensions:	8.563"x5.438"x16.75"
Case Cube:	0.45
Cases/Pallet:	70
Pallet Cases/Layer:	10
Pallet Layers:	7
Pallet Height:	43.626

Inner Package:	
UPC:	32100007757
Dimensions:	8"x1.625"x8"
Shelf Life:	
Frozen Shelf Life (In Days):	455
Refrigerated Shelf Life (In Days):	5
Thawed Shelf Life (In Days):	5
Kosher:	KVH-D

ALLERGENS



Nutrition Facts 5 servings per Container Serving Size 1/5 Pie (136g) Calories per serving 530	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 27g	35%	Total Carbohydrate 68g	25%
	Saturated Fat 8g	40%	Dietary Fiber 2g	7%
	Trans Fat 0g		Total Sugars 27g	
	Cholesterol 85mg	28%	Includes 27g Added Sugars	54%
	Sodium 510mg	22%	Protein 6g	
	Vitamin D 0mcg	0%	Iron 1mg	6%
	Calcium 40mg	4%	Potassium 130mg	2%
*The % Daily Value (DV) 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.				

Disclaimer: Nutritional information is subject to change. See product label to verify ingredients and allergens.

CONTAINS BIOENGINEERED FOOD INGREDIENTS

INGREDIENTS: CORN SYRUP, EGGS, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WALNUTS, PALM AND SOYBEAN OILS, SUGAR, BUTTER (CREAM, SALT), WATER, BROWN SUGAR, CARAMEL SAUCE (MILK, CORN SYRUP, CANE SUGAR, WATER, NATURAL AND ARTIFICIAL FLAVOR, BAKING SODA, SALT), SALT, NATURAL AND ARTIFICIAL FLAVOR, CARRAGEENAN, PECANS.

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