

PRODUCT INFORMATION



00880

Chef Pierre® Open Face Pie 10" Pre-Baked Sweet Potato Pre-Sliced 8-Slice 6ct/40oz

A classic Fall favorite that starts with a tender golden flaky crust, filled with tender sweet potatoes, cinnamon, nutmeg and ginger that's full of flavor.



FEATURES & BENEFITS

- Simply thaw-and-serve to fit any operation.
- Perfectly prebaked, pre-sliced portions help eliminate waste
- Chef Pierre® is the #1 brand of foodservice pies, per Datassential study.
- Chef Pierre® baking delicious since 1922.

SPECIFICATIONS

Outer Case:

GTIN:	10032100008805
Net Weight:	15
Gross Weight:	18.041
Dimensions:	10.1875"x5.625"x19.1875"
Case Cube:	0.64
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	44.935

Inner Package:

UPC:	32100008808
Dimensions:	9.625"x1.6875"x9.625"
Shelf Life:	
Frozen Shelf Life (In Days):	365
Refrigerated Shelf Life (In Days):	2
Thawed Shelf Life (In Days):	N/A
Kosher:	KVH-D

ALLERGENS



Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*		
8 servings per Container Serving Size 1 SLICE (142g) Calories per serving 410	Total Fat		20g	26%	Total Carbohydrate	55g	20%
	Saturated Fat		6g	30%	Dietary Fiber	1g	4%
	Trans Fat		0g		Total Sugars	28g	
	Cholesterol		20mg	7%	Includes	25g Added Sugars	50%
	Sodium		370mg	16%	Protein	5g	
	Vitamin D		0mcg	0%	Iron	0.5mg	2%
	Calcium		110mg	8%	Potassium	230mg	4%
	*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: SWEET POTATOES, SKIM MILK, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (SOYBEAN, PALM), EGGS, NONFAT DRY MILK, CORN SYRUP, CONTAINS 2% OR LESS: MODIFIED FOOD STARCH, SALT, NATURAL FLAVOR, CARRAGEENAN, SPICE, DEXTROSE.

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