

# PRODUCT INFORMATION



FROZEN BAKERY



03601

## Cyrus O'Leary's® Fruit Pie 9" Pre-Baked Deep Dish Apple No Label 6ct/44oz



Granny Smith apples spiced with cinnamon. An all-time favorite!

### FEATURES & BENEFITS

- Made from scratch using the freshest, highest-quality ingredients
- Tender, flaky crust
- A high ratio of fruit-to-filling
- 5-day ambient shelf-life

### SPECIFICATIONS

#### Outer Case:

GTIN:	10047125036016
Net Weight:	17.25
Gross Weight:	19.66
Dimensions:	10.0625"x10.625"x19.8125"
Case Cube:	1.23
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	79.935

#### Inner Package:

UPC:	N/A
Dimensions:	9.67"x3.55"x9.72"
Shelf Life:	
Frozen Shelf Life (In Days):	365
Refrigerated Shelf Life (In Days):	N/A
Thawed Shelf Life (In Days):	5
Kosher:	N/A

### ALLERGENS



### Nutrition Facts

10 servings per Container

Serving Size  
1/10 PIE (125g)

Calories  
per serving

330

Amount/serving	% Daily Value*
Total Fat 19g	24%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol < 5 mgmg	2%
Sodium 150mg	7%
Vitamin D 7mcg	35%
Calcium 30mg	2%

Amount/serving	% Daily Value*
Total Carbohydrate 42g	15%
Dietary Fiber < 1g	3%
Total Sugars 24g	
Includes 17g Added Sugars	34%
Protein 2g	
Iron 1mg	6%
Potassium 85mg	0%

\*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: APPLES, VEGETABLE OIL (PALM, CANOLA), SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS 2% OR LESS: MODIFIED FOOD STARCH, SALT, PRESERVATIVES (CITRIC ACID, CALCIUM PROPIONATE, POTASSIUM SORBATE, SODIUM BENZOATE), EGGS, CORN STARCH, CAROB BEAN GUM, DEXTROSE, CINNAMON, CELLULOSE GUM, AGAR-AGAR, DRIED EGG YOLK, SOY FLOUR, WHEY POWDER, NONFAT DRY MILK.

saraleefrozenbakery.com | 855.524.7876 | questions@saraleefb.com