

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

05122

Chef Pierre® Traditional Fruit Pie 8" Unbaked Apple 6ct/27oz



Our light, flaky crust is filled with orchard-fresh apples and a hint of cinnamon and sugar.

FEATURES & BENEFITS

- Traditional double crust pie crafted with carefully sourced ingredients
- A high ratio of fresh, whole fruit slices to bits/pieces creates an ideal profile and eating experience
- Filling has a firm, natural set providing a perfect slice
- No high fructose corn syrup, artificial flavors or colors from artificial sources

SPECIFICATIONS

Outer Case:

GTIN:	10032100051221
Net Weight:	10.125
Gross Weight:	11.637
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:	32100051224
Dimensions:	8"x1.65"x8"
Shelf Life:	
Frozen Shelf Life (In Days):	545
Refrigerated Shelf Life (In Days):	5
Thawed Shelf Life (In Days):	5
Kosher:	KVH-D

ALLERGENS



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	5 servings per Container	Total Fat 17g	22%	Total Carbohydrate 58g
Serving Size 1/5 PIE (136G)	Saturated Fat 8g	40%	Dietary Fiber 1g	4%
Calories per serving	Trans Fat 0g		Total Sugars 22g	
400	Cholesterol 0mg	0%	Includes 17g Added Sugars	34%
	Sodium 380mg	17%	Protein 4g	
	Vitamin D 0mcg	0%	Iron 2mg	10%
	Calcium 13mg	2%	Potassium 50mg	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: APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PALM AND SOYBEAN OILS, CORN SYRUP, SUGAR, CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, WHITE GRAPE JUICE, SALT, CINNAMON, MALTODEXTRIN, VITAL WHEAT GLUTEN, LEMON JUICE SOLIDS, NATURAL FLAVOR.

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