PRODUCT INFORMATION



Cyrus O'Leary's® Meringue Pie 9" Topped Lemon No Label 4ct/41oz

Cooked lemon cream with a melt in your mouth meringue

FEATURES & BENEFITS

- · Made from scratch using the freshest, highest-quality ingredients
- · Tender, flaky crust
- · 5-day refrigerated shelf-life
- Award Winning Pies Since 1981

SPECIFICATIONS

Outer Case:	
GTIN:	10047125052504
Net Weight:	10.25
Gross Weight:	12.07
Dimensions:	10.0625"x8.6875"x19.8125"
Case Cube:	1
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	66.3725

Inner Package:		
UPC:	47125052507	
Dimensions:	9.61"x4.07"x9.61"	
Shelf Life:		
Frozen Shelf Life (In Days):	180	
Refrigerated Shelf Life (In Days):	5	
Thawed Shelf Life (In Days):	N/A	
Kosher:	N/A	

ALLERGENS



Nutrition	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 11g	14%	Total Carbohydrate 48g	17%
Facts	Saturated Fat 3.5g	18%	Dietary Fiber Less than 1g	2%
9 servings per Container	Trans Fat 0g		Total Sugars 33g	
Serving Size	Cholesterol 35mg	12%	Includes 32g Added Sugars	64%
1/9 Pie (129g)	Sodium 190mg	8%	Protein 2g	
Calories 🤈	90 Vitamin D 0mcg	0%	Iron 0.5mg	2%
per serving	SU Calcium 5mg	0%	Potassium 40mg	0%

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

INGREDIENTS: WATER, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, CANOLA, SOYBEAN), EGG WHITES, MODIFIED FOOD STARCH, LEMON PUREE (WATER, CITRIC ACID, SUGAR, PULP, HIGH FRUCTOSE CORN SYRUP, LEMON JUICE CONCENTRATE, LEMON OIL,SODIUM CITRATE), CONTAINS 2% OR LESS: EGGS, EGG YOLKS, WHEY, CORN SYRUP, SALT, CORNSTARCH, CAROB BEAN GUM, CREAM OF TARTAR,DEXTROSE, CELLULOSE GUM, NATURAL FLAVOR, SODIUM ALUMINUM SULFATE, SODIUM PHOSPHATE, SOY FLOUR, NATURAL FLAVOR, AGARAGAR, SKIM MILK, ANNATTÓ, YELLOW 5, TURMERIC.

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