PRODUCT INFORMATION



N/A



05437

Chef Pierre® Cobbler 10"x12" Blackberry 4ct/80oz



Plump ripe blackberries in a rich slurry sit below a tender flaky pie crust layer, giving this cobbler a sweet homemade appeal.

FEATURES & BENEFITS

- · Fruit is the #1 ingredient
- · Durable enough to withstand the rigors of the steam table for up to 5 hours
- · No artificial sweeteners or high fructose corn syrup.
- · No artificial flavors or colors from artificial sources.

SPECIFICATIONS

Outer Case:	
GTIN:	10032100054376
Net Weight:	20
Gross Weight:	22.53
Dimensions:	12.6"x5.5"x20.3"
Case Cube:	0.81
Cases/Pallet:	77
Pallet Cases/Layer:	7
Pallet Layers:	11
Pallet Height:	66.06

Inner Package:	
UPC:	32100054379
Dimensions:	12.38"x2"x10"
Shelf Life:	
Frozen Shelf Life (In Days):	455
Refrigerated Shelf Life (In Days):	2
Thawed Shelf Life (In Days):	2 (wrapped)

ALLERGENS











18 servings per Container Serving Size 1/18 COBBLER (126G)

Calories per serving

260

Amount/serving	% Daily Value*
Total Fat 8g	10%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 480mg	21%
Vitamin D 0mcg	0%
Calcium 15mg	2%

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 8g	10%	Total Carbohydrate 46g	17%
Saturated Fat 3.5g	18%	Dietary Fiber 2g	7%
Trans Fat 0g		Total Sugars 23g	
Cholesterol 0mg	0%	Includes 18g Added Sugars	36%
Sodium 480mg	21%	Protein 2g	
Vitamin D 0mcg	0%	Iron 1mg	6%
Calcium 15mg	2%	Potassium 30mg	0%

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

calories a day is used for general nutrition advice.

INGREDIENTS: BLACKBERRIES, WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, VÉGETABLE OIL (PALM, SOYBEAN), SUGAR, MÓDIFIED CORN STARCH, CONTAINS 2% OR LESS: BLACKBERRY JUICE CONCENTRATE, SALT, WHITE GRAPE JUICE CONCENTRATE, MONO- AND DIGLYCERIDES, LEMON JUICE SOLIDS, NATURAL FLAVORS.

Kosher:

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