

PRODUCT INFORMATION



05441

Chef Pierre® Cobbler 10"x12" Apple 4ct/96oz



Sweet apple slices from either Michigan or Washington with extra slurry sit below a tender flaky pie crust layer, giving this cobbler a sweet homemade appeal for an even lower cost per portion.

FEATURES & BENEFITS

- Durable enough to withstand the rigors of the steam table for up to 5 hours
- Extra slurry added for a lower cost per serving
- No artificial sweeteners or high fructose corn syrup.
- No artificial flavors or colors from artificial sources.

SPECIFICATIONS

Outer Case:

GTIN:	10032100054413
Net Weight:	24
Gross Weight:	27.02
Dimensions:	12.813"x5.25"x20.188"
Case Cube:	0.79
Cases/Pallet:	63
Pallet Cases/Layer:	7
Pallet Layers:	9
Pallet Height:	52.81

Inner Package:

UPC:	32100054416
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)
Kosher:	KVH-D

ALLERGENS



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	22 servings per Container Serving Size 1/22 COBBLER (124G) Calories per serving 230	Total Fat 8g	16%	Total Carbohydrate 39g
Saturated Fat 3.5g		7%	Dietary Fiber 1g	4%
Trans Fat 0g		0%	Total Sugars 20g	40%
Cholesterol 0mg		0%	Includes 18g Added Sugars	36%
Sodium 280mg		12%	Protein 2g	4%
Vitamin D 0mcg		0%	Iron 0mg	0%
Calcium 10mg		0%	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: WATER, APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, VEGETABLE OIL (PALM, SOYBEAN), SUGAR, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: APPLE JUICE FROM CONCENTRATE, SALT, WHITE GRAPE JUICE CONCENTRATE, CINNAMON, MONO- AND DIGLYCERIDES, LEMON JUICE SOLIDS, NATURAL FLAVORS.

saraleefrozenbakery.com | 855.524.7876 | questions@saraleefb.com