

PRODUCT INFORMATION



05442

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



Plump whole orchard Michigan cherries 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:	10032100054420
Net Weight:	24
Gross Weight:	27.02
Dimensions:	12.7"x5.6"x20.4"
Case Cube:	0.84
Cases/Pallet:	63
Pallet Cases/Layer:	7
Pallet Layers:	9
Pallet Height:	55.96

Inner Package:

UPC:	32100054423
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

22 servings per Container

Serving Size

1/22 COBBLER (124g)

Calories

per serving

250

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 8g	10%	Total Carbohydrate 42g	15%
Saturated Fat 3.5g	18%	Dietary Fiber 1g	4%
Trans Fat 0g		Total Sugars 19g	
Cholesterol 0mg	0%	Includes 17g Added Sugars	34%
Sodium 270mg	12%	Protein 2g	
Vitamin D 0mcg	0%	Iron 0mg	0%
Calcium 10mg	0%	Potassium 15mg	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: CHERRIES, WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, VEGETABLE OIL (PALM AND SOYBEAN OILS), SUGAR, MODIFIED CORN STARCH. CONTAIN 2% OR LESS OF EACH OF THE FOLLOWING: DEXTROSE, SALT, BAKING SODA, RED 40 (COLOR), MONO- AND DIGLYCERIDES.

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