

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

05443

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



Ripe sweet California peaches 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:	10032100054437
Net Weight:	24
Gross Weight:	27.02
Dimensions:	12.7"x5.6"x20.2"
Case Cube:	0.83
Cases/Pallet:	63
Pallet Cases/Layer:	7
Pallet Layers:	9
Pallet Height:	55.96

Inner Package:

UPC:	32100054430
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		Amount/serving	
	% Daily Value*		% Daily Value*	
22 servings per Container Serving Size 1/22 COBBLER (124G) Calories per serving 270	Total Fat 9g	12%	Total Carbohydrate 47g	17%
	Saturated Fat 3.5g	18%	Dietary Fiber 1g	4%
	Trans Fat 0g		Total Sugars 25g	
	Cholesterol 0mg	0%	Includes 22g Added Sugars	44%
	Sodium 250mg	11%	Protein 2g	
	Vitamin D 0mcg	0%	Iron 0mg	0%
	Calcium 0mg	0%	Potassium 80mg	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: PEACHES, WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, SUGAR, VEGETABLE OIL (PALM, SOYBEAN), MODIFIED CORN STARCH, CONTAINS 2% OR LESS: PEACH JUICE CONCENTRATE, SALT, WHITE GRAPE JUICE CONCENTRATE, MONO- AND DIGLYCERIDES, LEMON JUICE SOLIDS, NATURAL FLAVORS, CINNAMON.

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