

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

05444

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



Plump ripe blackberries 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:	10032100054444
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:	32100054447
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:	N/A

ALLERGENS



Nutrition Facts	Amount/serving		% Daily Value*	
	22 servings per Container Serving Size 1/22 COBBLER (124G) Calories per serving	280		
	Total Fat 9g		12%	Total Carbohydrate 47g
	Saturated Fat 3.5g		18%	Dietary Fiber 2g
	Trans Fat 0g			Total Sugars 23g
	Cholesterol 0mg		0%	Includes 19g Added Sugars
	Sodium 250mg		11%	Protein 2g
	Vitamin D 0mcg		0%	Iron 0mg
	Calcium 10mg		0%	Potassium 40mg
	*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: BLACKBERRIES, 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: BLACKBERRY JUICE CONCENTRATE, SALT, WHITE GRAPE JUICE CONCENTRATE, MONO- AND DIGLYCERIDES, LEMON JUICE SOLIDS, NATURAL FLAVORS.

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