# **PRODUCT INFORMATION**



Baking delicious since 1922

05447

## Chef Pierre® Cobbler 10"x12" Cherry 2ct/80oz



Sara fee

FROZEN BAKERY

Plump whole orchard Michigan cherries 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:	10032100054475
Net Weight:	10
Gross Weight:	11.51
Dimensions:	10.4"x5.4"x12.9"
Case Cube:	0.42
Cases/Pallet:	144
Pallet Cases/Layer:	12
Pallet Layers:	12
Pallet Height:	70.36

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12.38"x2"x10"
455
2
2 (wrapped)
KVH-D

#### **ALLERGENS**



Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 8g	10%	Total Carbohydrate 50g	18%
Saturated Fat 3.5g	19%	Dietary Fiber 1g	3%
Trans Fat 0g		Total Sugars 27g	
Cholesterol Omg	0%	Includes 17g Added Sugars	43%
Sodium 230mg	10%	Protein 2g	
Vitamin D 0mcg	0%	Iron Omg	0%
Calcium 10mg	0%	Potassium 60mg	0%
	Total Fat 8g   Saturated Fat 3.5g   Trans Fat 0g   Cholesterol 0mg   Sodium 230mg   Vitamin D 0mcg	Total Fat   8g   10%     Saturated Fat   3.5g   19%     Trans Fat   0g   0%     Cholesterol   0mg   0%     Sodium   230mg   10%     Vitamin D   0mcg   0%	Total Fat8g10%Total Carbohydrate50gSaturated Fat3.5g19%Dietary Fiber1gTrans Fat0gTotal Sugars27gCholesterol0mg0%Includes17gSodium230mg10%Protein2gVitamin D0mcg0%Iron0mg

**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, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, VEGETABLE OIL (PALM , SOYBEAN), SUGAR, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: CHERRY JUICE CONCENTRATE, SALT, WHITE GRAPE JUICE CONCENTRATE, MONO-AND DIGLYCERIDES.

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