

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

05456

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



Plump Northern blueberries 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:	10032100054567
Net Weight:	10
Gross Weight:	11.51
Dimensions:	10.3"x5.5"x12.8"
Case Cube:	0.42
Cases/Pallet:	144
Pallet Cases/Layer:	12
Pallet Layers:	12
Pallet Height:	71.56

Inner Package:

UPC:	32100054560
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*
	18 servings per Container Serving Size 1/18 COBBLER (126G) Calories per serving 260	Total Fat 8g	10%	Total Carbohydrate 45g
Saturated Fat 3.5g		18%	Dietary Fiber 2g	7%
Trans Fat 0g			Total Sugars 23g	
Cholesterol 0mg		0%	Includes 19g Added Sugars	38%
Sodium 240mg		10%	Protein 2g	
Vitamin D 0mcg		0%	Iron 1mg	6%
Calcium 0mg		0%	Potassium 40mg	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: BLUEBERRIES, 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: BLUEBERRY JUICE CONCENTRATE, SALT, WHITE GRAPE JUICE CONCENTRATE, MONO- AND DIGLYCERIDES, LEMON JUICE SOLIDS, NATURAL FLAVORS.

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