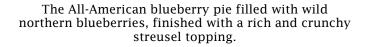
# PRODUCT INFORMATION





#### 05482

## Chef Pierre® Traditional Fruit Pie 10" Unbaked Blueberry Krunch 6ct/46oz





### **FEATURES & BENEFITS**

- · No high fructose corn syrup, artificial flavors or colors from artificial sources
- · Fruit is the #1 ingredient
- · Filling has a firm, natural set so slices plate and hold beautifully
- · Chef Pierre® is the #1 brand of foodservice pies, per NPD Group/SupplyTrack, Data Ending Sept 20

### **SPECIFICATIONS**

Outer Case:	
GTIN:	10032100054826
Net Weight:	17.25
Gross Weight:	19.701
Dimensions:	10.188"x5.6"x20"
Case Cube:	0.66
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	44.76

Inner Package:	
UPC:	32100054829
Dimensions:	9.63"x1.69"x9.63"
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**











10 servings per Container Serving Size 1/10 PIE (130G)

**Calories** per serving

350

Amount/serving	% Daily Value*
Total Fat 13g	17%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Vitamin D 0mcg	0%
Calcium 10mg	0%

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 13g	17%	Total Carbohydrate 57g	21%
Saturated Fat 6g	30%	Dietary Fiber 1g	4%
Trans Fat 0g	_	Total Sugars 28g	
Cholesterol Omg	0%	Includes 25g Added Sugars	50%
Sodium 290mg	13%	13% Protein 3g	
Vitamin D 0mcg	0%	Iron 2mg	10%
Calcium 10mg	0%	Potassium 55mg	2%

**Disclaimer:** Nutritional information is subject to change. See product label to verify ingredients and allergens. CONTAINS BIOENGINEERED FOOD INGREDIENTS

calories a day is used for general nutrition advice.

INGREDIENTS: BLUEBERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, SUGAR, WATER, VEGETABLE OIL (PALM, SOYBEAN), MODIFIED CORN STARCH, CONTAINS 2% OR LESS: WHITE GRAPE JUICE CONCENTRATE, SALT, LEMON JUICE SOLIDS, NATURAL FLAVORS, WHEAT GLUTEN, CELLULOSE GEL.

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