PRODUCT INFORMATION



Chef Pierre[®] Baking delicious since 1922

05528

Chef Pierre® Meringue Premium Pie 10" Coconut 4ct/46oz

Real coconut filling topped with a fluffy tower of lightly toasted meringue.

FEATURES & BENEFITS

- · Authentic, rich taste with the perfect mouthfeel
- · Baked filling creates a smooth, silky texture
- · Tender pastry crust with a cutaway crimp
- · Toasted topping is a rich golden brown and peaked for a homemade, high-profile appearance

SPECIFICATIONS

Outer (Case:
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10032100055281
11.5
12.907
10.06"x7.81"x19.625"
0.89
40
8
5
44.61

Inner Package:		
UPC:	32100055284	
Dimensions:	9.7"x3.6"x9.7"	
Shelf Life:		
Frozen Shelf Life (In Days):	365	
Refrigerated Shelf Life (In Days):	5	
Thawed Shelf Life (In Days):	N/A	
Kosher:	N/A	

ALLERGENS	
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Nutrition	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Facts	Total Fat 16g	21%	Total Carbohydrate 46g	17%
	Saturated Fat 8g	40%	Dietary Fiber 1g	4%
10 servings per Container	Trans Fat 0g		Total Sugars 32g	
Serving Size	Cholesterol 0mg	0%	Includes 29g Added Sugars	58%
1/10 PIE (130g)	Sodium 230mg	10%	Protein 4g	
Calories 340	Vitamin D 0mcg	0%	Iron 1mg	6%
	Calcium 80mg	6%	Potassium 145mg	4%

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

INGREDIENTS: SKIM MILK, SUGAR, HIGH FRUCTOSE CORN SYRUP, VEGETABLE OIL (PALM AND SOYBEAN OILS), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), COCONUT, MODIFIED CORN STARCH, CORN SYRUP. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MARGARINE [PALM OIL, WATER, SOYBEAN OIL, SALT, MONO- AND DIGLYCERIDES, ARTIFICIAL FLAVOR, ANNATTO (COLOR), CALCIUM DISODIUM EDTA (PRESERVATIVE), VITAMIN A PALMITATE], EGG WHITES, SALT, GUMS (CAROB BEAN, XANTHAN, GUAR, CELLULOSE), AGAR, CORN STARCH, NATURAL AND ARTIFICIAL FLAVORS, POLYSORBATE 65, SODIUM ALUM, SODIUM PHOSPHATE, CREAM OF TARTAR, DEXTROSE, COLORED WITH (TURMERIC AND ANNATTO EXTRACT), SOY FLOUR.

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