

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

05817

Chef Pierre® Hi-Pie® Premium Fruit Pie 9" Unbaked Apple 6ct/37oz



A blend of crisp apples and just a hint of cinnamon combine to create this all-American classic.

FEATURES & BENEFITS

- No high fructose corn syrup, artificial flavors or colors from artificial sources
- Made with a pound of fruit in every pie, delivering flavor from baking in their natural juices
- Innovative process tumbles fruit with sugar and spices providing perfect balance in every bite
- Top crust bakes up tender and flaky with a homemade appearance

SPECIFICATIONS

Outer Case:

GTIN:	10032100058176
Net Weight:	13.875
Gross Weight:	16.542
Dimensions:	9.56"x10.63"x18.81"
Case Cube:	1.11
Cases/Pallet:	30
Pallet Cases/Layer:	10
Pallet Layers:	3
Pallet Height:	37.45

Inner Package:

UPC:	32100058179
Dimensions:	9.031"x3.25"x9.031"
Shelf Life:	
Frozen Shelf Life (In Days):	545
Refrigerated Shelf Life (In Days):	5
Thawed Shelf Life (In Days):	5
Kosher:	KVH-D

ALLERGENS



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 23g	29%	Total Carbohydrate 43g	16%
Saturated Fat 10g	50%	Dietary Fiber 1g	4%	
Trans Fat 0g		Total Sugars 20g		
Cholesterol 5mg	2%	Includes 13g Added Sugars	26%	
Sodium 400mg	17%	Protein 3g		
Vitamin D 0mcg	0%	Iron 2mg	10%	
Calcium 10mg	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: APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, BUTTER (CREAM, SALT), CONTAINS 2% OR LESS: MODIFIED CORN STARCH, SOYBEAN OIL, WHITE GRAPE JUICE CONCENTRATE, SALT, CINNAMON, LEMON JUICE SOLIDS, NATURAL FLAVORS

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