

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

07120

Chef Pierre® Cream Pie 10" No Sugar Added Coconut 6ct/28oz



A generous layer of creamy coconut custard filling,
topped with whipped cream and without the added
sugar.

FEATURES & BENEFITS

- Simply thaw-and-serve to fit any operation.
- Plates well and holds for hours without weeping, wicking, or separating
- Convenient plastic dome packaging serves as an ideal cover after opening
- Chef Pierre® is the #1 brand of foodservice pies.

SPECIFICATIONS

Outer Case:

GTIN:	10032100071205
Net Weight:	10.5
Gross Weight:	12.46
Dimensions:	10.063"x9.563"x19.625"
Case Cube:	1.09
Cases/Pallet:	32
Pallet Cases/Layer:	8
Pallet Layers:	4
Pallet Height:	43.812

Inner Package:

UPC:	32100071208
Dimensions:	9.7"x2.95"x9.7"
Shelf Life:	
Frozen Shelf Life (In Days):	270
Refrigerated Shelf Life (In Days):	2
Thawed Shelf Life (In Days):	N/A
Kosher:	N/A

ALLERGENS



Disclaimer: Nutritional information is subject to change. See product label to verify ingredients and allergens.

CONTAINS BIOENGINEERED FOOD INGREDIENTS

INGREDIENTS: SUGAR FREE WHIPPED TOPPING (WATER, HYDROGENATED PALM KERNEL OIL, SORBITOL, MALTITOL SYRUP, POLYDEXTROSE, CONTAINS 2% OR LESS: SODIUM CASEINATE [A MILK DERIVATIVE], NATURAL AND ARTIFICIAL FLAVOR, CARBOHYDRATE GUM, POLYSORBATE 60, POTASSIUM SORBATE [TO PRESERVE FRESHNESS], POLYGLYCEROL ESTERS OF FATTY ACIDS, SODIUM ALGINATE, SALT, DISTILLED MONOGLYCERIDES, SOY LECITHIN, XANTHAN GUM, CARRAGEENAN, SODIUM PHOSPHATE, ACESULFAME POTASSIUM, ANNATTO [COLOR]), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), GRAHAM FLOUR, MALTODEXTRIN, WATER, CONTAINS 2% OR LESS: COCONUT, MODIFIED CORN STARCH, NONFAT MILK POWDER, NATURAL AND ARTIFICIAL FLAVOR, BAKING SODA, SALT, SUCRALOSE, TURMERIC (COLOR), ANNATTO EXTRACT (COLOR).

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