

PRODUCT INFORMATION



07126

Chef Pierre® Traditional Fruit Pie 10" Pre-Baked Apple Lattice 6ct/38oz



Our classic pre-baked apple pie filled with orchard-fresh Michigan or Washington apples and a hint of cinnamon and sugar, finished with a golden flaky traditional open-weave crust.

FEATURES & BENEFITS

- No high fructose corn syrup, artificial flavors or colors from artificial sources
- Apple is the most popular pie flavor
- Simply thaw-and-serve to fit any operation
- Lattice crust creates greater fruit filling visibility to entice purchase

SPECIFICATIONS

Outer Case:

GTIN:	10032100071267
Net Weight:	14.25
Gross Weight:	16.707
Dimensions:	10.1"x5.7"x20.1"
Case Cube:	0.67
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	45.46

Inner Package:

UPC:	32100071260
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



Nutrition Facts

9 servings per Container

Serving Size
1/9 PIE (120g)

Calories
per serving **300**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 12g	15%	Total Carbohydrate 41g	15%
Saturated Fat 5g	25%	Dietary Fiber 1g	4%
Trans Fat 0g		Total Sugars 25g	
Cholesterol 0mg	0%	Includes 20g Added Sugars	40%
Sodium 340mg	15%	Protein 2g	
Vitamin D 0mcg	0%	Iron 1mg	6%
Calcium 10mg	0%	Potassium 80mg	2%

*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), WATER, SUGAR, VEGETABLE OIL (PALM, SOYBEAN), CORN SYRUP, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, CINNAMON, LEMON JUICE SOLIDS, NATURAL FLAVORS, GUMS (CAROB BEAN, XANTHAN).

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