**Chef Pierre**\* Baking delicious since 1922

07151

## Chef Pierre® Cream Pie 10" Classic Coconut 6ct/27oz

A generous layer of light and creamy coconut cream filling loaded with crunchy toasted coconut, finished with whipped topping and more toasted coconut.

## **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<sup>®</sup> is the #1 brand of foodservice pies.

## **SPECIFICATIONS**

10032100071519
10.125
11.99
10.1"x8.4"x19.6"
0.96
40
8
5
47.56

Inner Package:		
UPC:	32100071512	
Dimensions:	9.69"x2.41"x9.69"	
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



Nutrition	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Facts	Total Fat 23g	29%	Total Carbohydrate 49g	18%
	Saturated Fat 16g	80%	Dietary Fiber 1g	4%
6 servings per Container	Trans Fat 0g		Total Sugars 33g	
Serving Size	Cholesterol 0mg	0%	Includes 30g Added Sugars	60%
1/6 PIE (128g)	Sodium 280mg	12%	Protein 2g	
Calories 410	Vitamin D 0mcg	0%	Iron 1mg	6%
	Calcium 40mg	4%	Potassium 55mg	0%

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

INGREDIENTS: WHEY, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HYDROGENATED PALM KERNEL OIL, VEGETABLE OIL (PALM AND SOYBEAN OILS), HIGH FRUCTOSE CORN SYRUP, GRAHAM FLOUR, MODIFIED CORN STARCH. CONTAINS 2% OR LESS: TOASTED COCONUT, SALT, NATURAL AND ARTIFICIAL FLAVORS, GUMS (CARBOHYDRATE AND XANTHAN GUMS), MOLASSES, COCONUT, DEXTROSE, COLORED WITH (BETA CAROTENE, TURMERIC AND ANNATTO EXTRACT), DISODIUM PHOSPHATE, POLYGYCEROL ESTERS OF FATTY ACIDS, POLYSORBATE 60, SODIUM CITRATE, SOY LECITHIN, BAKING SODA, HONEY, CORN STARCH, MONOGLYCERIDES.

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