PRODUCT INFORMATION





07154

Chef Pierre® Unbaked Pie Crust 10" Lard Shortening 4 bags/5ct/8oz

A premium tender flaky crust, perfect for creating your own signature fruit pies, quiches or desserts!



FEATURES & BENEFITS

- · Pre-made pie shells provide time and labor savings
- · After baking, crusts can handle cream, meringue, fruit or quiche filling
- · Chef Pierre® is the #1 brand of foodservice pies, per Datassential study.
- · Chef Pierre® baking delicious since 1922.

SPECIFICATIONS

Outer Case:	
GTIN:	10032100071540
Net Weight:	10
Gross Weight:	12.707
Dimensions:	10"x6.3"x19.8"
Case Cube:	0.72
Cases/Pallet:	48
Pallet Cases/Layer:	8
Pallet Layers:	6
Pallet Height:	43.36

Inner Package:

UPC:	32100071543
Dimensions:	9.59"x2.69"x9.59"
Shelf Life:	
Frozen Shelf Life (In Days):	455
Refrigerated Shelf Life (In Days):	N/A
Thawed Shelf Life (In Days):	N/A
Kosher:	N/A

Amount/convina

ALLERGENS











Serving Size 1/9 SHELL (25g)

Calories per serving

110

Amount/serving	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 170mg	7%
Vitamin D 0mcg	0%
Calcium 0mg	0%

Amount/serving	% Daily Value	Amount/serving	% Daily value
Total Fat 6g	8%	Total Carbohydrate 12g	4%
Saturated Fat 2.5g	13%	Dietary Fiber 0g	0%
Trans Fat 0g		Total Sugars 1g	
Cholesterol 5mg	2%	Includes 0g Added Sugars	0%
Sodium 170mg	7%	Protein 1g	
Vitamin D 0mcg	0%	Iron 0mg	0%
Calcium 0mg	0%	Potassium 15mg	0%

9/ Daily Value*

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

calories a day is used for general nutrition advice.

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LARD AND HYDROGENATED LARD, WATER, CONTAINS 2% OR LESS: WHITE GRAPE JUICE CONCENTRATE, SALT, CITRUS FIBER, XANTHAN GUM

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