PRODUCT INFORMATION





Cyrus O'Leary's® Fruit Pie 8" Pre-Baked Strawberry Rhubarb 10ct/26oz



Tart rhubarb and plump strawberries combine exquisitely in this sweet-tart pie

FEATURES & BENEFITS

- · Made from scratch using the freshest, highest-quality ingredients
- · Tender, flaky crust
- · A high ratio of fruit-to-filling
- · 5-day ambient shelf-life

SPECIFICATIONS

uter Case:	
GTIN:	10047125080217
Net Weight:	16.25
Gross Weight:	18.53
Dimensions:	9.25"x12.25"x18.125"
Case Cube:	1.19
Cases/Pallet:	50
Pallet Cases/Layer:	10
Pallet Layers:	5
Pallet Height:	66.81

Inner Package:

UPC:	47125080210
Dimensions:	8.79"x2.58"x8.82"
Shelf Life:	
Frozen Shelf Life (In Days):	365
Refrigerated Shelf Life (In Days):	N/A
Thawed Shelf Life (In Days):	5
Kosher:	N/A

ALLERGENS













Serving Size 1/6 PIE (123g)

Calories per serving

310

Amount/serving	% Daily Value*	Amount/serving	% Daily
Total Fat 19g	24%	Total Carbohydrate 35g	
Saturated Fat 7g	35%	Dietary Fiber 1g	
Trans Fat 0g	_	Total Sugars 16g	
Cholesterol less thanmg	1%	Includes 15g Added Sugars	
Sodium 190mg	8%	Protein 2g	
Vitamin D 0mcg	0%	Iron 1mg	
Calcium 80mg	6%	Potassium 70mg	
*The % Daily Value (DV) tells you he	ow much a nutrient in	a serving of food contributes to a d	aily diet. 2,000

Amount/serving	/₀ Daily Value
Total Carbohydrate 35g	13%
Dietary Fiber 1g	4%
Total Sugars 16g	
Includes 15g Added Sugars	30%
Protein 2g	
Iron 1mg	6%
Potassium 70mg	0%

% 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: WATER, RHUBARB, ENRICHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING (PALM OIL, CANOLA OIL), SUGAR, STRAWBERRIES, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: FOOD STARCH-MODIFIED, WHOLE EGGS, DEXTROSE, SALT, CALCIUM PROPIONATE (PRESERVATIVE), POTASSIUM SORBATE (PRESERVATIVE), NONFAT DRIED MILK, DRIED EGG YOLKS, SOY FLOUR.

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