

# PRODUCT INFORMATION



**Chef Pierre®**  
Baking delicious since 1922™

08626

## Chef Pierre® Individually Wrapped Muffin Bran 24ct/4oz

A moist bran muffin base, sprinkled with natural oats for a made-from-scratch appearance.



### FEATURES & BENEFITS

- Individually wrapped, perfect for grab-and-go convenience.
- Simply thaw-and-serve to fit any operation.
- Chef Pierre® baking delicious since 1922.
- C-Store, C&U, B&I, Hotel

### SPECIFICATIONS

#### Outer Case:

GTIN:	10032100086261
Net Weight:	6
Gross Weight:	7.275
Dimensions:	11.31"x6.5"x15.31"
Case Cube:	0.65
Cases/Pallet:	120
Pallet Cases/Layer:	10
Pallet Layers:	12
Pallet Height:	83.56

#### Inner Package:

UPC:	32100086264
Dimensions:	3.25"x3.25"x3"
Shelf Life:	
Frozen Shelf Life (In Days):	365
Refrigerated Shelf Life (In Days):	N/A
Thawed Shelf Life (In Days):	28
Kosher:	KVH-D

### ALLERGENS



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

#### CONTAINS BIOENGINEERED FOOD INGREDIENTS

INGREDIENTS: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (SOYBEAN, CANOLA), SUGAR, CORN SYRUP, WATER, EGGS, MALTODEXTRIN, APPLES, GLYCERIN, MOLASSES, CONTAINS 2% OR LESS: WHEAT BRAN, WHOLE OATS, MODIFIED FOOD STARCH, SALT, BAKING SODA, POTASSIUM SORBATE (TO MAINTAIN FRESHNESS), LACTYLIC OLEATE, ENZYME, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, MALIC ACID, CARAMEL COLOR, MONO- AND DIGLYCERIDES, XANTHAN GUM, SODIUM STEAROYL LACTYLATE, MONOCALCIUM PHOSPHATE.

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