

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

08821

Chef Pierre® Mini Muffin Banana Nut 2 trays/54ct/0.9oz



Made with real bananas for a moist treat, topped with crunchy walnuts.

FEATURES & BENEFITS

- Simply thaw-and-serve to fit any operation.
- Made-from-scratch artisan appearance.
- No artificial sweeteners or high fructose corn syrup.
- No artificial flavors or colors from artificial sources.

SPECIFICATIONS

Outer Case:

GTIN:	10032100088210
Net Weight:	6.075
Gross Weight:	8.17
Dimensions:	12.938"x5.75"x18.25"
Case Cube:	0.79
Cases/Pallet:	98
Pallet Cases/Layer:	7
Pallet Layers:	14
Pallet Height:	86.06

Inner Package:

UPC:	32100088213
Dimensions:	12.5"x2.06"x17.75"
Shelf Life:	
Frozen Shelf Life (In Days):	365
Refrigerated Shelf Life (In Days):	N/A
Thawed Shelf Life (In Days):	1 (wrapped)
Kosher:	KVH-D

ALLERGENS



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 11g	14%	Total Carbohydrate 60g	22%
Saturated Fat 1.5g	8%	Dietary Fiber 1g	4%	
Trans Fat 0g		Total Sugars 26g		
Cholesterol 20mg	7%	Includes 24g Added Sugars	48%	
Sodium 260mg	11%	Protein 4g		
Vitamin D 0mcg	0%	Iron 1.5mg	8%	
Calcium 15mg	0%	Potassium 100mg	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: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BANANAS, MALTODEXTRIN, VEGETABLE OIL (SOYBEAN, CANOLA), CORN SYRUP, EGGS, WATER, WALNUTS, CONTAINS 2% OR LESS: GLYCERIN, MODIFIED FOOD STARCH, POTASSIUM SORBATE (TO MAINTAIN FRESHNESS), SALT, BAKING SODA, LACTYLIC OLEATE, ENZYME, NATURAL FLAVOR, MONO- AND DIGLYCERIDES, SODIUM ALUMINUM PHOSPHATE, XANTHAN GUM, SODIUM STEAROYL LACTYLATE, MONOCALCIUM PHOSPHATE.

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