

PRODUCT INFORMATION



08824

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



Baked to perfection with a moist sweet corn flavor, in a miniature format perfect for catering or a quick on-the-go treat for patrons.

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:	10032100088241
Net Weight:	6.075
Gross Weight:	8.545
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:	32100088244
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*
	27 servings per Container Serving Size 4 MUFFINS (102g) Calories per serving 360	Total Fat 18g	23%	Total Carbohydrate 47g
Saturated Fat 3g		15%	Dietary Fiber 1g	4%
Trans Fat 0g			Total Sugars 21g	
Cholesterol 40mg		13%	Includes 21g Added Sugars	42%
Sodium 210mg		9%	Protein 4g	
Vitamin D 0.2mcg		2%	Iron 1.1mg	6%
Calcium 70mg		6%	Potassium 90mg	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 WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NAICIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WATER, SOYBEAN OIL, EGGS, CORN FLOUR, CORN SYRUP, DOUGH SOFTENER (MONO AND DIGLYCERIDES, SODIUM STEAROYL LACTYLATE), BAKING POWDER (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), MODIFIED FOOD STARCH, SALT, POTASSIUM SORBATE (PRESERVATIVE), XANTHAN GUM, ENZYMES.

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