

PRODUCT INFORMATION



09269

Chef Pierre® Unbaked Pie Crust 9" Deep Dish Lard Shortening 4 bags/5ct/8oz

A premium tender flaky crust, perfect for creating your own signature deep dish 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:	10032100092699
Net Weight:	10
Gross Weight:	12.378
Dimensions:	9.44"x6.13"x18.81"
Case Cube:	0.63
Cases/Pallet:	60
Pallet Cases/Layer:	10
Pallet Layers:	6
Pallet Height:	42.34

Inner Package:

UPC:	32100092692
Dimensions:	9.02"x3"x9.02"
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

ALLERGENS



Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
9 servings per Container		Total Fat 6g	8%	Total Carbohydrate 12g	4%
Serving Size		Saturated Fat 2.5g	13%	Dietary Fiber 0g	0%
1/9 SHELL (25g)		Trans Fat 0g		Total Sugars 1g	
Calories		Cholesterol 5mg	2%	Includes 0g Added Sugars	0%
per serving		Sodium 170mg	7%	Protein 1g	
110		Vitamin D 0mcg	0%	Iron 0mg	0%
		Calcium 0mg	0%	Potassium 15mg	0%
*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 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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