

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

09283

Chef Pierre® Hi-Pie® Premium Fruit Pie 10" Unbaked Peach 6ct/47oz



Our famous Hi-Pie® filled with over 1 pound of luscious ripe Michigan or California peaches between 2 golden tender flaky pie crust layers

FEATURES & BENEFITS

- No high fructose corn syrup, artificial flavors or colors from artificial sources
- Fruit is the #1 ingredient
- Innovative process tumbles fruit with sugar and spices providing perfect balance in every bite
- Top crust bakes up tender and flaky with a homemade appearance

SPECIFICATIONS

Outer Case:

GTIN:	10032100092835
Net Weight:	17.625
Gross Weight:	21.32
Dimensions:	10.3"x10.3"x19.9"
Case Cube:	1.22
Cases/Pallet:	32
Pallet Cases/Layer:	8
Pallet Layers:	4
Pallet Height:	46.76

Inner Package:

UPC:	32100092838
Dimensions:	9.59"x3.13"x9.59"
Shelf Life:	
Frozen Shelf Life (In Days):	455
Refrigerated Shelf Life (In Days):	2
Thawed Shelf Life (In Days):	2 (wrapped)
Kosher:	KVH-D

ALLERGENS



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	10 servings per Container Serving Size 1/10 PIE (133g) Calories per serving 380	Total Fat 22g	28%	Total Carbohydrate 44g
Saturated Fat 9g		45%	Dietary Fiber 1g	4%
Trans Fat 0g			Total Sugars 18g	
Cholesterol 0mg		0%	Includes 14g Added Sugars	28%
Sodium 360mg		16%	Protein 3g	
Vitamin D 0mcg		0%	Iron 0mg	0%
Calcium 5mg		0%	Potassium 25mg	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: PEACHES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, NATURAL FLAVOR.

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