

PRODUCT INFORMATION



09374

Chef Pierre® Fruit Pie 10" Pre-Baked Cherry Lattice Pre-Sliced 10-Slice 6/34oz

Our classic pre-baked and pre-sliced cherry pie filled with tart orchard-grown Michigan cherries, finished with a golden flaky traditional open-weave crust



FEATURES & BENEFITS

- No high fructose corn syrup, artificial flavors or colors from artificial sources
- Fruit is the #1 ingredient
- Simply thaw-and-serve to fit any operation
- Perfectly prebaked, pre-sliced portions help eliminate waste

SPECIFICATIONS

Outer Case:

GTIN:	10032100093740
Net Weight:	12.75
Gross Weight:	16.407
Dimensions:	10.1875"x5.625"x19.1875"
Case Cube:	0.64
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	44.935

Inner Package:

UPC:	32100093743
Dimensions:	9.625"x1.6875"x9.625"
Shelf Life:	
Frozen Shelf Life (In Days):	455
Refrigerated Shelf Life (In Days):	2
Thawed Shelf Life (In Days):	N/A
Kosher:	KVH-D

ALLERGENS



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	10 servings per Container Serving Size 1 SLICE (97g) Calories per serving 260	Total Fat 11g	14%	Total Carbohydrate 40g
Saturated Fat 4.5g		23%	Dietary Fiber 1g	4%
Trans Fat 0g			Total Sugars 22g	
Cholesterol 0mg		0%	Includes 17g Added Sugars	34%
Sodium 300mg		13%	Protein 2g	
Vitamin D 0mcg		0%	Iron 1mg	6%
Calcium 10mg		0%	Potassium 80mg	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: CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE OIL (PALM, SOYBEAN), CORN SYRUP, WATER, CONTAINS 2% OR LESS: MODIFIED TAPIOCA STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, MODIFIED CORN STARCH, GUMS (XANTHAN, CAROB BEAN).

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