

PRODUCT INFORMATION



Chef Pierre®
Baking delicious since 1922™

20072

Chef Pierre® Traditional Fruit Pie 8" Pre-Baked Cherry 6ct/24oz



A tender pie crust filled with tart cherries.

FEATURES & BENEFITS

- Pre-baked to reduce prep time, save labor and eliminate waste that comes from over or under baking
- Pre-printed cartons with window are shelf-ready, consumer-friendly, and offer a premium, fresh-baked look
- No high fructose corn syrup
- No artificial flavors or colors from artificial sources.

SPECIFICATIONS

Outer Case:

GTIN:	10032100200728
Net Weight:	9
Gross Weight:	10.413
Dimensions:	8.563"x5.438"x16.75"
Case Cube:	0.45
Cases/Pallet:	70
Pallet Cases/Layer:	10
Pallet Layers:	7
Pallet Height:	43.626

Inner Package:

UPC:	32100200721
Dimensions:	8"x1.65"x8"
Shelf Life:	
Frozen Shelf Life (In Days):	455
Refrigerated Shelf Life (In Days):	5
Thawed Shelf Life (In Days):	5
Kosher:	KVH-DE

ALLERGENS



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	6 servings per Container Serving Size 1/6 PIE (113g) Calories per serving 320	Total Fat 15g	19%	Total Carbohydrate 46g
Saturated Fat 6g		30%	Dietary Fiber 1g	4%
Trans Fat 0g			Total Sugars 21g	
Cholesterol 0mg		0%	Includes 18g Added Sugars	36%
Sodium 340mg		15%	Protein 2g	
Vitamin D 0mcg		0%	Iron 0mg	0%
Calcium 10mg		0%	Potassium 85mg	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: CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CORN SYRUP, CONTAINS 2% OR LESS: MODIFIED TAPIOCA STARCH, SALT, MODIFIED FOOD STARCH, POTASSIUM SORBATE (PRESERVATIVE), XANTHAN GUM, WHITE GRAPE JUICE CONCENTRATE, CAROB BEAN GUM.

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