

PRODUCT INFORMATION



05035

Chef Pierre® Traditional Fruit Pie 10" Pre-Baked Blueberry Lattice 6ct/38oz

Our classic pre-baked blueberry pie filled with delicious plump and juicy wild blueberries, 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
- Lattice crust creates greater fruit filling visibility to entice purchase

SPECIFICATIONS

Outer Case:

GTIN:	10032100050354
Net Weight:	14.25
Gross Weight:	16.917
Dimensions:	10.1"x5.6"x20.1"
Case Cube:	0.66
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	44.76

Inner Package:

UPC:	32100050357
Dimensions:	9.63"x1.69"x9.63"
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

9 servings per Container

Serving Size
1/9 PIE (120G)

Calories
per serving

310

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 12g	15%	Total Carbohydrate 48g	17%
Saturated Fat 6g	30%	Dietary Fiber 2g	7%
Trans Fat 0g		Total Sugars 26g	
Cholesterol 0mg	0%	Includes 21g Added Sugars	42%
Sodium 360mg	16%	Protein 2g	
Vitamin D 0mcg	0%	Iron 1mg	6%
Calcium 10mg	0%	Potassium 60mg	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: BLUEBERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE OIL (PALM, SOYBEAN), WATER, CORN SYRUP, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, CAROB BEAN GUM, XANTHAN GUM, LEMON JUICE SOLIDS, NATURAL FLAVORS.

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