# PRODUCT INFORMATION





05139

## Chef Pierre® Traditional Fruit Pie 8" Unbaked Blueberry 6ct/27oz

Flavorful blueberries set in a flaky pie crust.



### **FEATURES & BENEFITS**

- · Traditional double crust pie crafted with carefully sourced ingredients
- · A high ratio of fresh, whole fruit slices to bits/pieces creates an ideal profile and eating experience
- · Filling has a firm, natural set providing a perfect slice
- · No high fructose corn syrup, artificial flavors or colors from artificial sources

#### **SPECIFICATIONS**

Outer Cace

Outer Case.	
GTIN:	10032100051399
Net Weight:	10.125
Gross Weight:	11.637
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:	32100051392
Dimensions:	8"x1.65"x8"
Shelf Life:	
Frozen Shelf Life (In Days):	545
Refrigerated Shelf Life (In Days):	5
Thawed Shelf Life (In Days):	5
Kosher:	KVH-D

#### **ALLERGENS**











Serving Size 1/5 PIE (136g)

**Calories** per serving

410

Amount/serving	% Daily Value*
Total Fat 17g	22%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 380mg	17%
Vitamin D 0mcg	0%
Calcium 13mg	2%

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 17g	22%	Total Carbohydrate 62g	23%
Saturated Fat 7g	35%	Dietary Fiber 1g	4%
Trans Fat 0g	_	Total Sugars 24g	_
Cholesterol 0mg	0%	Includes 20g Added Sugars	40%
Sodium 380mg	17%	Protein 4g	
Vitamin D 0mcg	0%	Iron 2mg	10%
Calcium 13mg	2%	Potassium 71mg	2%

**Disclaimer:** Nutritional information is subject to change. See product label to verify ingredients and allergens. CONTAINS BIOENGINEERED FOOD INGREDIENTS

calories a day is used for general nutrition advice.

INGREDIENTS: BLUEBERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BLUEBERRIES, WATER, PALM AND SOYBEAN OILS, CORN SYRUP, SUGAR, MODIFIED CORN STARCH, WHITE GRAPE JUICE, SALT, MALTODEXTRIN, VITAL WHEAT GLUTEN, LEMON JUICE SOLIDS, NATURAL FLAVORS

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