# PRODUCT INFORMATION





05149

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

A tender pie crust filled with tart orchard-grown cherries.



### **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**

Outor Coco

Outer Case:	
GTIN:	10032100051498
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:	32100051491
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 370mg	16%	
Vitamin D 0mcg	0%	
Calcium 15mg	2%	

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 17g	22%	Total Carbohydrate 61g	22%
Saturated Fat 7g	35%	Dietary Fiber 1g	4%
Trans Fat 0g		Total Sugars 26g	
Cholesterol 0mg	0%	Includes 22g Added Sugars	44%
Sodium 370mg	16%	Protein 4g	
Vitamin D 0mcg	0%	Iron 2mg	10%
Calcium 15mg	2%	Potassium 97mg	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: CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, PALM AND SOYBEAN OILS, CORN SYRUP, CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, WHITE GRAPE JUICE, SALT, VITAL WHEAT GLUTEN.

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