PRODUCT INFORMATION



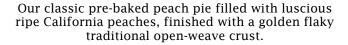
KVH-D

9/ Daily Value*



07128

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





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:	10032100071281
Net Weight:	14.25
Gross Weight:	16.752
Dimensions:	10.2"x5.5"x20.1"
Case Cube:	0.65
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	44.06

Inner Package:	
UPC:	32100071284
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)

Amount/convince

ALLERGENS











Serving Size 1/9 PIE (120g)

Calories per serving

270

Amount/serving	% Daily Value*	
Total Fat 12g	15%	
Saturated Fat 5g	25%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 330mg	14%	
Vitamin D 0mcg	0%	
Calcium 10mg	0%	

Amount/serving	% Daily Value	Amount/serving	% Daily Value
Total Fat 12g	15%	Total Carbohydrate 39g	14%
Saturated Fat 5g	25%	Dietary Fiber 1g	4%
Trans Fat 0g		Total Sugars 19g	
Cholesterol 0mg	0%	Includes 15g Added Sugars	30%
Sodium 330mg	14%	Protein 2g	
Vitamin D 0mcg	0%	Iron 1mg	6%
Calcium 10mg	0%	Potassium 100mg	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: PEACHES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, WATER, VEGETABLE OIL (PALM AND SOYBEAN OILS), MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, SUGAR, CITRIC ACID, NATURAL FLAVORS, POTASSIUM SORBATE (PRESERVATIVE), GUMS (CAROB BEAN, XANTHAN), COLORED WITH (TURMERIC AND ANNATTO EXTRACTS) SOY FLOUR.

Kosher:

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