

PRODUCT INFORMATION



FROZEN BAKERY



11059

Cyrus O'Leary's® Cream Pie Mini
Chocolate 16ct/7oz



Chocolate cream filling atop a delicious graham crust, finished with creamy whipped topping and shaved chocolate.

FEATURES & BENEFITS

- Rich and flavorful recipe with whole milk listed as the #1 ingredient
- Eye-appealing packaging grabs attention whether merchandised in self-service cases, full-service refrigeration or upright freezers
- Grab n go convenience
- 7-day refrigerated shelf-life

SPECIFICATIONS

Outer Case:	
GTIN:	10047125110594
Net Weight:	7
Gross Weight:	8.48
Dimensions:	9.9375"x5.625"x19.4375"
Case Cube:	0.63
Cases/Pallet:	96
Pallet Cases/Layer:	8
Pallet Layers:	12
Pallet Height:	73.06

Inner Package:	
UPC:	47125110597
Dimensions:	4.8"x2.4375"x4.8"
Shelf Life:	
Frozen Shelf Life (In Days):	180
Refrigerated Shelf Life (In Days):	7
Thawed Shelf Life (In Days):	N/A
Kosher:	OU-D

ALLERGENS



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

INGREDIENTS: MILK, SUGAR, WATER, HYDROGENATED PALM KERNEL OIL, DEXTROSE, CORN SYRUP, GRAHAM (WHEAT FLOUR, WHOLE WHEAT FLOUR, SUGAR, SOYBEAN OIL, HONEY, SODIUM BICARBONATE, SALT), EGG YOLKS, HALF AND HALF (MILK, CREAM), WHOLE MILK POWDER, COCOA BUTTER, CHOCOLATE LIQUOR, SOY LECITHIN, VANILLA, VEGETABLE SHORTENING (PALM OIL, CANOLA OIL), COCOA (PROCESSED WITH ALKALI), SOYBEAN OIL, CORN SYRUP SOLIDS, PALM OIL, MONO AND DIGLYCERIDES, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: FOOD STARCH-MODIFIED, POLYSORBATE 60, SODIUM CASEINATE, CARBOHYDRATE GUM, SODIUM STEAROYL LACTYLATE, SORBITAN MONOSTEARATE, SODIUM CITRATE, XANTHAN GUM, HYDROXYPROPYLCELLULOSE, ARTIFICIAL FLAVOR, COLORED WITH BETA CAROTENE, CHOCOLATE LIQUOR, TBHQ, WHEY SOLIDS, ENZYME MODIFIED BUTTER, MALTODEXTRIN, DEHYDRATED BUTTER, GUAR GUM, ANNATTO & TURMERIC, SALT, PROPYLENE GLYCOL, NATURAL AND ARTIFICIAL FLAVOR, ETHYL ALCOHOL, LOCUST BEAN GUM, NONFAT DRIED MILK, DRIED EGG YOLKS, SOY FLOUR.

saraleefrozenbakery.com | 855.524.7876 | questions@saraleefb.com