

PRODUCT INFORMATION



20074

Chef Pierre® Traditional Fruit Pie 8" Pre-Baked Peach 6ct/22oz



A golden filling of luscious, orchard-grown peaches fill our flaky pie crust.

FEATURES & BENEFITS

- Pre-baked to reduce prep time, save labor and eliminate waste that comes from over or under baking
- Pre-printed cartons with window are shelf-ready, consumer-friendly, and offer a premium, fresh-baked look
- No high fructose corn syrup
- No artificial flavors or colors from artificial sources.

SPECIFICATIONS

Outer Case:

GTIN:	10032100200742
Net Weight:	8.25
Gross Weight:	9.663
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:	32100200745
Dimensions:	8"x1.65"x8"
Shelf Life:	
Frozen Shelf Life (In Days):	455
Refrigerated Shelf Life (In Days):	5
Thawed Shelf Life (In Days):	5
Kosher:	KVH-DE

ALLERGENS



Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
5 servings per Container Serving Size 1/5 PIE (125g) Calories per serving 410		Total Fat 18g	23%	Total Carbohydrate 61g	22%
		Saturated Fat 7g	35%	Dietary Fiber 1g	4%
		Trans Fat 0g		Total Sugars 31g	
		Cholesterol 0mg	0%	Includes 26g Added Sugars	52%
		Sodium 380mg	17%	Protein 3g	
		Vitamin D 0mcg	0%	Iron 0mg	0%
		Calcium 20mg	0%	Potassium 150mg	4%
	*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: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PEACHES, WATER, VEGETABLE OIL (PALM, SOYBEAN), SUGAR, CONTAINS 2% OR LESS: MODIFIED FOOD STARCH, SALT, LEMON JUICE SOLIDS, POTASSIUM SORBATE (PRESERVATIVE), WHITE GRAPE JUICE CONCENTRATE, NATURAL FLAVOR, CAROB BEAN GUM, XANTHAN GUM.

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