

PRODUCT INFORMATION



701759

Superior on Main® Mini Éclairs Drizzled 15ct 8/30.75oz

Classic light and airy French pastry with non-dairy custard style filling and chocolate fudge icing and icing drizzle



FEATURES & BENEFITS

- Shelf stable
- Can be merchandised at room temperature
- No high fructose corn syrup
- Made in a peanut and tree nut free facility

SPECIFICATIONS

Outer Case:

GTIN:	10856701006110
Net Weight:	15.375
Gross Weight:	17.37
Dimensions:	13.56"x9.37"x22.93"
Case Cube:	1.69
Cases/Pallet:	40
Pallet Cases/Layer:	5
Pallet Layers:	8
Pallet Height:	80.52

Inner Package:

UPC:	856701006113
Dimensions:	13.25"x2.5"x11.25"
Shelf Life:	
Frozen Shelf Life (In Days):	365
Refrigerated Shelf Life (In Days):	7
Thawed Shelf Life (In Days):	5
Kosher:	OU-D

ALLERGENS



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

CONTAINS BIOENGINEERED FOOD INGREDIENTS

INGREDIENTS: WATER, SUGAR, EGG, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE OR REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, MODIFIED FOOD STARCH, POLYDEXTROSE, CONTAINS < 2%: PALM OIL, CORN SYRUP SOLIDS, COCOA PROCESSED WITH ALKALI, CORNSTARCH, CALCIUM CARBONATE, SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE, SOY LECITHIN, POTASSIUM SORBATE AND SODIUM BENZOATE (PRESERVATIVES), DEXTROSE, SALT, MONO AND DIGLYCERIDES, ARTIFICIAL COLOR (TITANIUM DIOXIDE, YELLOW 5, YELLOW 6), XANTHAN GUM, NATURAL AND ARTIFICIAL FLAVOR, CITRIC ACID, GLUCONO DELTA-LACTONE, SODIUM ALGINATE, AGAR, SODIUM STEAROYL LACTYLATE, WHEAT STARCH, SODIUM PHOSPHATE, CAROB BEAN GUM.

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