

PRODUCT INFORMATION



07124

Chef Pierre® Open Face Pie 10" Unbaked Coconut Custard 6ct/42oz



Soft, creamy egg set coconut filling nestled inside a traditional crust.

FEATURES & BENEFITS

- Open face specialty pies are perfect for takeout, increasing sales as a desserts to-go option
- Chef Pierre® is the #1 brand of foodservice pies, per Datassential study.
- Chef Pierre® baking delicious since 1922.
- Commercial/Independent Operators, C&U, Catering, B&I

SPECIFICATIONS

Outer Case:

GTIN:	10032100071243
Net Weight:	15.75
Gross Weight:	18.225
Dimensions:	10.2"x5.4"x20.1"
Case Cube:	0.64
Cases/Pallet:	56
Pallet Cases/Layer:	8
Pallet Layers:	7
Pallet Height:	43.36

Inner Package:

UPC:	32100071246
Dimensions:	9.63"x1.69"x9.63"
Shelf Life:	
Frozen Shelf Life (In Days):	270
Refrigerated Shelf Life (In Days):	2
Thawed Shelf Life (In Days):	N/A
Kosher:	KVH-D

ALLERGENS



Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
10 servings per Container		Total Fat 14g	18%	Total Carbohydrate 32g	12%
Serving Size		Saturated Fat 5g	25%	Dietary Fiber 0g	0%
1/10 PIE (119G)		Trans Fat 0g		Total Sugars 15g	
Calories		Cholesterol 70mg	23%	Includes 12g Added Sugars	24%
per serving		Sodium 410mg	18%	Protein 6g	
270		Vitamin D 0mcg	0%	Iron 1mg	6%
		Calcium 83mg	6%	Potassium 125mg	2%
*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: WHOLE AND NONFAT MILK, EGGS, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, PALM AND SOYBEAN OILS, SUGAR, COCONUT, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVOR, SODIUM TRIPOLYPHOSPHATE

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