

# Pre-sliced to be easy as pie.



**Chef Pierre**<sup>®</sup>  
Baking delicious since 1922<sup>™</sup>

# Scrumptious favorites, just serve and save.

From Traditional Fruit and Open Face pies to our specialty *Chef Pierre® Hi-Pie®* and *Luxe Layers®* pies, we make it easier than ever to serve delightful desserts filled with on-trend flavors.

Thaw-and-serve convenience saves extra labor, while perfectly pre-sliced portions eliminate broken crust and unusable pieces. Simply plate each delicious slice and share in no time.

SAVE LABOR & REDUCE WASTE with Pre-Sliced Pies

	UN-SLICED PIE	SLICED PIE
COST/PIE	\$5.96	\$6.55
WASTE/PIE	\$0.60	\$0.00
LABOR COST	\$0.87	\$0.43
ACTUAL COST	\$7.43	\$6.98
SAVINGS/PIE		\$0.45

**SAVE UP TO \$486/YEAR\***

SEE HOW MUCH YOU COULD SAVE!  
VISIT [FeedYourBottomLine.com/Costs/Desserts](http://FeedYourBottomLine.com/Costs/Desserts)

## Traditional Fruit

PICKED AT THE PEAK OF DELICIOUSNESS

Ripe, fresh-picked fruit fills each Pre-Sliced Fruit Pie with sweet goodness that's bursting with flavor.



**6**  
Fresh-picked Fruit Varieties

## Luxe Layers® Pie

LAYER UPON LAYER OF SWEET SATISFACTION

By combining classic and contemporary flavors, *Chef Pierre® Luxe Layers®* Pre-Sliced Pies take sweet delight to whole new heights.



**8**  
Luxurious Flavor Combinations

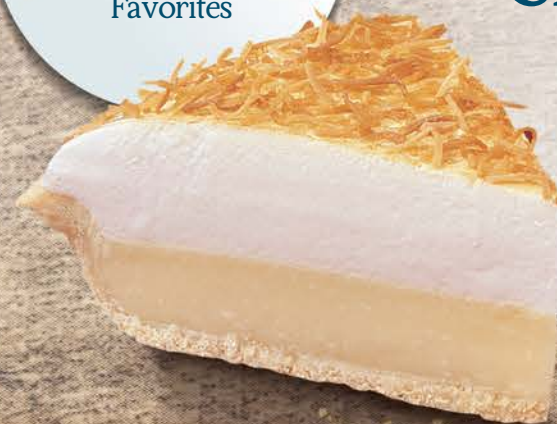


**7**  
Classic Favorites

## Cream, Silk & Meringue

SILKY SMOOTH TO ENTICE EVERY SWEET TOOTH

Velvety filling and rich flavors give our Cream, Silk & Meringue Pies gourmet appeal with a delightfully creamy finish.



**1**  
Year-Round Favorite

## Gourmet Fruit Hi-Pie® Desserts

OVER A POUND OF PURE JOY IN EVERY PIE

We bake more than a pound of real fruit into every single Pre-Sliced *Hi-Pie®* Desserts – all naturally sweetened with no artificial colors or flavors.



## Open Face

NOT JUST ANOTHER PRETTY FACE

For the everyday pie lover, our Pre-Sliced Open Face Pies offer seasonal favorites and classic flavors enjoyed year-round.



**7**  
Seasonal Selections

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\*Calculation based upon loss of one full slice on an un-sliced fruit pie and 7 minutes to plate un-sliced vs. 3.5 minutes to plate sliced pie (@\$7.50/hour labor rate). Annual savings based on selling 30 slices (3 whole pies) per day.



Product Code	Product Name	Slices	Units/Case	Individual unit weight (oz)	Gross case weight (lbs)
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### Luxe Layers® Pie

9378	Apple with Salted Caramel	8	6	42	18.82
9382	Cherry with Chocolate Ganache	8	4	46	13.74
9460	Banana Crème with Dark Chocolate Ganache	8	4	45	13.38
9379	Blueberry with Lemon Meringue	10	4	46	13.78
9383	Chocolate Mousse with Caramel*	10	4	42	12.60
9384	Red Velvet with Cream Cheese Mousse and Dark Chocolate Ganache	10	4	41	12.37
9459	Salted Caramel with Chocolate Peanut Butter Cluster	10	4	43	12.88
9461	Key Lime with Mango Passion Fruit	10	4	47	13.75

### Gourmet Fruit Hi-Pie® Dessert

9366	Dutch Apple	8	6	45	20.21
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### Traditional Fruit

0879	Apple Lattice*	8	6	34	15.75
0888	Cherry Lattice	8	6	34	15.76
0889	Blueberry Lattice*	8	6	34	15.82
7174	Peach Lattice	8	6	34	16.39
9373	Apple Lattice*	10	6	34	16.40
9374	Cherry Lattice	10	6	34	16.40

### Cream, Silk & Meringue

7163	Traditional Lemon Meringue	8	6	36	15.50
7162	French Silk	8	4	40	11.88
7192	Traditional Chocolate Cream	8	6	27	12.34
7190	Coconut Crème de la Cream	8	4	43	12.71
7191	Banana Crème de la Cream	8	4	45	13.17
7172	NEW Coconut Meringue	10	6	36	15.59
7173	NEW Lemon Meringue*	10	4	45	12.90

### Open Face

0880	Sweet Potato*	8	6	40	18.04
7165	Pecan*	8	6	36	16.43
7166	Pumpkin	8	6	43	19.06
9372	No Sugar Added Pumpkin Sweetened with Stevia leaf extract	8	6	43	19.10
9375	Pecan*	10	6	36	16.45
9376	Pumpkin	10	6	43	19.12
9377	Sweet Potato*	10	6	40	18.05

\*PICTURED ON LEFT

For more information, call 1.800.261.4754 or visit [chefpierre.com](http://chefpierre.com)

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