IRRESISTIBLE PIES FOR IN-STORE BAKERIES

Quality Bakery for Every Occasion



Salard School



AND THE REAL PROPERTY OF



FROZEN BAKERY



FROZEN BAKERY

Your trusted partner, dedicated to making life's moments a little sweeter.

BAKING IS OUR HEART & SOUL Sara Lee Frozen Bakery is committed to equipping you with a full portfolio of quality, culinary-inspired baked goods today's consumers demand. Day after day we bake our very best to help you deliver great-tasting, authentic consumer favorites.

QUALITY PIES ENHANCE YOUR IMAGE Our baker-inspired offerings make it easy for you to offer quality-crafted pies you can be proud to label as your own. What's more, these Chef Pierre® branded desserts are the category leader among foodservice pies so you can

feel confident you're offering only the very best to satisfy shoppers.

ChefPierre[®] Baking delicious since 1922

VARIETY MEETS ANY OCCASION

Let us help you build your pie business with ease through a variety of options that appeal to any customer taste, all year round.

SIZED TO SATISFY

- 8" Pies Perfectly portioned for everyday occasions and smaller households
- 9" Gourmet Pies Creates a more premium eating experience
- 10" Pies Great for family or group events
- Merchandise in halves or slices to gain incremental appeal

ABUNDANT OPTIONS

- · Gourmet and traditional varieties for every price point
- Ready-to-bake or thaw-and-sell to fit your operations
- Willing to customize (minimum run and lead time required)

COMMITTED TO YOUR SUCCESS

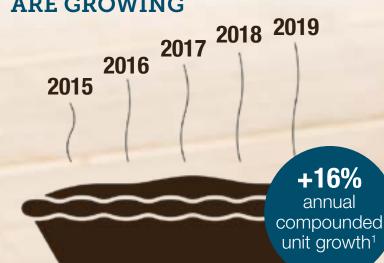
When you choose to partner with Sara Lee Frozen Bakery, you get the support you expect from an industry leader. We're committed to helping you offer only the very best to your customers.

- Industry trends and consumer insights to ensure your offerings meet demand
- Back-of-house support
- Turnkey programs
- Customer service hotline

EVER-POPULAR PIES

With year-over-year growth, pies continue to be a staple among bakery department dessert purchases. Our full range of offerings will help you capitalize on the demand.

PIE BAKERY SALES ARE GROWING



TOP PIE ATTRIBUTES CONSUMERS

SEEK AT IN-STORE BAKERIES²

TASTE | FRESHNESS | QUALITY

41% of consumers are willing to pay more for a better-quality bakery item³

TOP5 IN-STORE BAKERY PIE FLAVORS¹

APPLE | PUMPKIN | PECAN CHERRY | BLUEBERRY

Nielsen Perishables Group FreshFacts® - 52 weeks ending March 2, 2019 ²Sara Lee Frozen Bakery – ISB A&U Study December – 2018 ³Mintel In-Store Bakeries, US – June 2017

TOP PIE PURCHASE OCCASIONS²

- **47%** Holiday gathering
- 46% Treat/snack for family
- 41% Dessert as part of a meal (not as a special occasion)
- 38% Treat/snack for individual

55% **OF PIE PURCHASES ARE PLANNED²**

Drive incremental impulse sales through variety, quality and increased occasions.

Sand Street of Street

QUALITY & CONSISTENCY YOU CAN RELY ON

STRONG, FLUTED

GREAT VARIETY TO CHOOSE FROM

BLUEBERRY P

BLUEBERRY PIE

PEACH PIE

Our wide variety of pies in the most popular flavors will add year-round appeal to your bakery shelves. We create them so you can make them all your own.

Each day, our team of professional bakers takes care to craft the highest quality pies for your In-Store Bakery. From crust to crimp and the sweetness in between, our pies are scratch-made in batches at our SQF Level 3 Traverse City, Michigan plant.

CRUST PREVENTS BALANCED DAMAGE **FLAVORS** (crust vs. filling) SPECIAL **DOUGH RECIPE** YIELDS FLAKY CRUST

SOURCED FARM-**FRESH FRUIT**

LOCALLY

PERFORATED **PIE TINS CREATE** CONSISTENT BAKE

THAW & SELL

FRUIT | OPEN FACE | GOURMET MERINGUE

A convenient format that offers high-quality pies without the added labor of baking.

- Premium, fresh-baked appearance
- Retail-ready packaging

READY-TO-BAKE

GOURMET FRUIT HI-PIE[®] | TRADITIONAL FRUIT **OPEN FACE | PIE SHELLS** Bake off in-store to create fresh-baked appeal.

- Ability to customize at store level
- Place into your branded packaging

CLEAN LABEL

Many of our Chef Pierre[®] fruit and open face pies are made with clean ingredients so you can feel good about the pies you label as your own.

ALL CLEAN LABEL FRUIT AND OPEN FACE PIES WILL BE IN DISTRIBUTION BY 2020.

K NO ARTIFICIAL FLAVORS ()NO ARTIFICIAI COLORS Ø NATURALLY SWEETENED

89%

IDEAL SIZED

FRUIT PIECES

FILL EVERY INCH

of consumers would "Definitely" or "Probably" purchase a pie with these claims⁴

72%

of consumers say food that has no artificial sweeteners is healthier⁵

CUSTOMIZABLE LET US DEVELOP YOUR UNIQUE FLAVOR (minimum run and lead time)

⁴Proprietary Research 2015 ⁵Technomic Healthy Eating Trend Report 2017

	SKU	DESCRIPTION	SIZE	UNITS/ CASE	BAKED LABEL WT. (OZ)
Unbaked Gourmet H	i-Pie® – (Created to mimic homemade, Hi-Pies® are filled with only the highest-qua ignature crust, resulting in a delightfully simple, delicious pie, bite after jo	llity fruit surrou yful bite.	nded by our b	peloved
ter	5817	Apple Hi-Pie®	9"	6	33
	5819	Blueberry Hi-Pie®	9"	6	33
-	5820	Cherry Hi-Pie®	9"	6	33
Carlos and	5821	Dutch Apple Hi-Pie®	9"	6	31
	5822	Peach Hi-Pie® 🥑	9"	6	33
	5823	Strawberry Rhubarb Hi-Pie® 🥑	9"	6	33
A Sec	68585	Caramel Apple Hi-Pie [®] made to order; volume requirements	9"	6	38
CTAP -	6034	Fruits of the Forest Hi-Pie®	9"	6	33
Gourmet Meringue B	Pies – Delig 5527	htfully silky, smooth and creamy with a homemade peaked appearance Chocolate Meringue Pie	to please even 10"	y pie lover. 4	46
	5528	Coconut Meringue Pie	10"	4	46
	5529	Lemon Meringue Pie	10"	4	46

	SKU	DESCRIPTION		SIZE	UNITS/ CASE	BAKED LABEL WT. (OZ)	
Unbaked Traditional Fruit Pies – Juicy fruit picked at the peak of freshness make these pies a patron favorite.							
Contraction of the second seco	5122	Apple Double Crust Pie	K *	8"	6	24	
States	5139	Blueberry Double Crust Pie	& *	8"	6	24	
	5149	Cherry Double Crust Pie	& *	8"	6	24	
	5173	Dutch Apple Pie	& *	8"	6	24	
Antes	5184	Lemon Krunch Pie	K *	8"	6	24	
	5308	Peach Double Crust Pie	& *	8"	6	24	
	5352	Strawberry Rhubarb Double Crust Pie	& *	8"	6	24	
Unbaked Open Face I	Pies – Deli	iver appeal year-round with seasonal favorites ready to bake fre	sh.				
	5302	Pumpkin Pie (shelf stable)	& *	8"	6	24	
	5804	Pumpkin Pie (shelf stable)	& *	10"	6	38	
	5827	Sweet Potato Pie (shelf stable) made to order; volume requirements	E *	8"	6	23	
Contraction of the second	5890	Sweet Potato Pie (shelf stable)	K *	10"	6	38	

😕 CLEAN LABEL

	sкu	DESCRIPTION	SIZE	UNITS/ CASE	BAKED LABEL WT. (OZ)	
Pre-Baked Fruit Pies – Patron-favorite fruit pies baked and pre-packaged in kraft cartons for fresh-baked appeal.						
	5825	Apple Lattice Pie 🧭	8"	6	22	
	5828	Peach Lattice Pie	8"	6	22	
	5829	Cherry Lattice Pie	8"	6	22	
CELEBRA	5830	Blueberry Lattice Pie 🧭	8"	6	22	
	5831	Peachberry Lattice Pie 🧭	8"	6	22	
Pre-Baked Open Face	e Pies – ⊤	he most popular seasonal flavors crafted by our skilled bakers and baker	d to take in kra	ft cartons.		
Corres Contraction	5303	Pumpkin Pie (shelf stable) 🥑 🦔	8"	6	24	
Con Con	5304	Sweet Potato Pie (shelf stable)	8"	6	24	
	5326	Pecan Pie 🧭 🖉	8"	6	24	
C.	5824	Pumpkin Pie (shelf stable)	10"	6	40	
	5863	Pecan Pie 🧭 🗶	10"	6	36	
Unbaked Pie Shells –	Perfectly fla	aky pie shells make your signature desserts or savory quiche stand out w	hile saving you	ı valuable pre	o time.	
	5052	Vegetable Shortening Pie Crust (deep dish)	9"	20	8	
	9272	Vegetable Shortening Pie Crust	10"	20	8	
		ESENTATIVE OR CALL 855 524 7876 FOR MORE INFORMATION	CI 😕	LEAN I	LABEL 🚽	

 PLEASE CONTACT YOUR SALES REPRESENTATIVE OR CALL 855.524.7876 FOR MORE INFORMATION

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* CLEAN LABEL * CLEAN LABEL RECIPE CONVERSION BY 2020