# IRRESISTIBLE PIES FOR IN-STORE BAKERIES 

Quality Bakery for Every Occasion

PEC

IN-STORE BAKERY PIE GUIDE

## 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
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 ${ }^{\circledR}$ 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
ccasions 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 $\qquad$


## 55\%

TOP PIE ATTRIBUTES CONSUMERS SEEK AT IN-STORE BAKERIES ${ }^{2}$

TASTE | FRESHNESS | QUALITY
$41 \%$ of consumers are willing to pay more for a better-quality bakery item ${ }^{3}$

OF PIE PURCHASES ARE PLANNED²
Drive incremental impulse sales through variety, quality and increased occasions

TOP 5 IN-STORE BAKERY PIE FLAVORS ${ }^{1}$
apple | PUMPKIN | PECAN CHERRY | BLUEBERRY

- TOP PIE PURCHASE OCCASIONS ${ }^{2}$

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

## QUALITY \& CONSISTENCY YOU CAN RELY ON

## GREAT VARIETY TO CHOOSE FROM

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.




Unbaked Pie Shells - Perfectly flaky pie shells make your signature desserts or savory quiche stand out while saving you valuable prep time.


5052 Vegetable Shortening Pie Crust (deep dish)
9"
20
8

