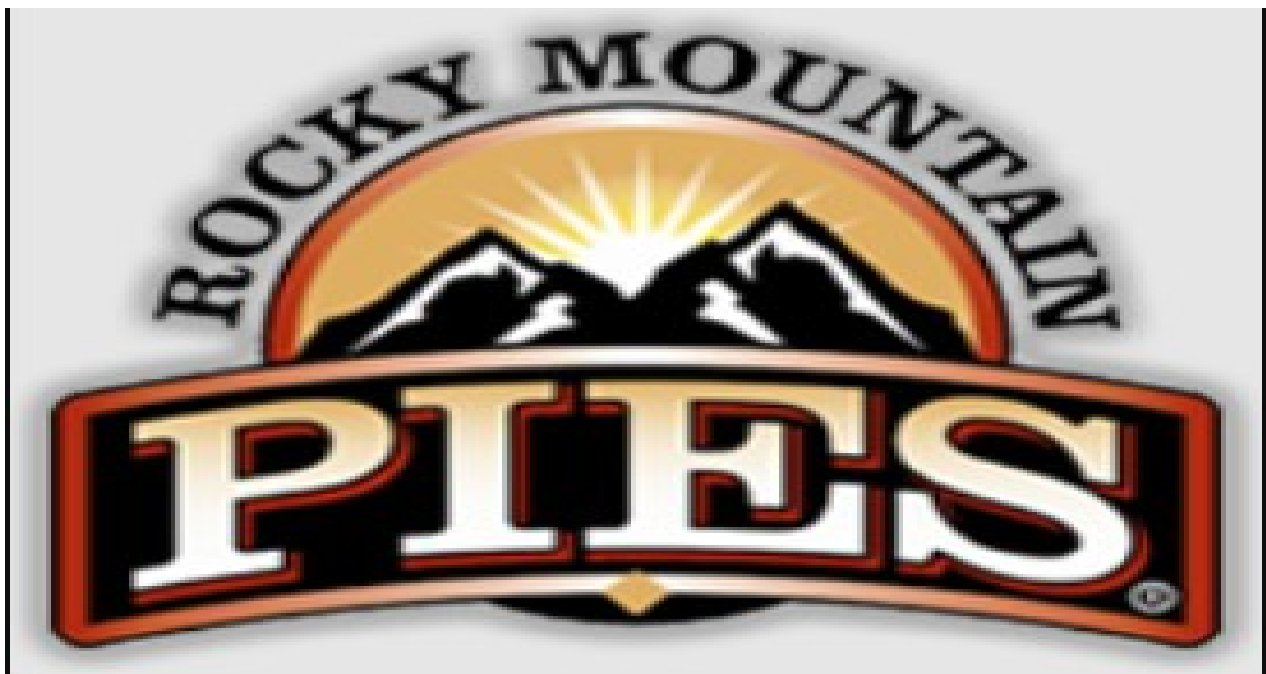




Expanding Regional Distribution for Wholesale Frozen Pies

August 21, 2026

SALT LAKE CITY, UT - August 21, 2026 -

Managing commercial bakery inventory requires careful coordination to maintain adequately stocked display cases without accumulating excessive daily waste. Grocery retailers and food service operators consistently evaluate their supply chains to find dessert options that offer both visual appeal and logistical flexibility. Addressing these operational requirements, a recent distribution expansion introduces new inventory solutions to commercial buyers across the Midwest and Pacific Northwest. Rocky Mountain Pies has increased its regional shipping capacity to supply these new markets with its thaw-and-serve dessert line. These wholesale frozen pies arrive in temperature-controlled freight and allow bakery managers to stock their shelves according to fluctuating daily foot traffic. This distribution update provides independent retailers and regional grocery chains with a reliable method for sourcing finished desserts during periods of high consumer demand or ongoing staffing constraints.

The operational advantage of these products centers on their specific storage requirements and handling procedures following delivery. Upon arriving at the retail destination, the wholesale frozen pies transition from cold storage to ambient display environments. The product formulation allows the desserts to safely remain on store shelves at standard room temperatures, typically ranging from sixty-eight to seventy-two degrees

Fahrenheit, for a duration of up to five days. This extended ambient shelf life eliminates the need for continuous mechanical refrigeration within the display area, freeing up valuable chilled case space for other temperature-sensitive grocery items. Store personnel simply pull the required inventory from their freezer storage, allow the items to thaw naturally, and place them directly onto the bakery floor to meet that day's anticipated sales volume.

Rather than relying heavily on automated finishing equipment, facility workers complete the production process by hand-garnishing each item. The product line includes six-inch, eight-inch, and nine-inch pastry crusts filled with various traditional ingredients and topped with either a non-dairy crème or real whipped cream. The available flavors encompass standard commercial bakery profiles, including a chocolate filling finished with shaved chocolate curls, and a vanilla cream base mixed with shredded coconut and topped with toasted coconut flakes. Additional options include a standard banana filling garnished with graham crumbs, a citrus profile utilizing pure Florida key lime juice, and a triple chocolate variant with additional chocolate shavings. For specialty displays, the bakery produces French silk and chocolate pies topped with sea salt caramel candies, chocolate shavings, and a sea salt caramel drizzle.

This structured catalog approach provides regional grocery buyers with consistent inventory that spans standard daily offerings and seasonal holiday requirements. By streamlining the available flavor profiles into a cohesive product line, the manufacturer ensures that distributor warehouses in the newly expanded territories can maintain adequate stock levels. Food service operators in the Pacific Northwest and Midwest can now source these ready-to-serve pastry items through their standard regional food distributors. This strategic market expansion reflects a broader industry trend toward minimizing in-store labor requirements while maintaining a full assortment of finished baked goods in consumer-facing display cases.

Rocky Mountain Pies is a commercial bakery manufacturer located in Salt Lake City, Utah, producing a wide variety of baked goods for retail and food service operators across the country. The company focuses on manufacturing high-volume desserts that integrate standard commercial production capabilities with traditional hand-finishing techniques. Their current product catalog includes an array of fruit, cream, and seasonal pies structured to support the supply chain requirements of modern food service providers and commercial grocery bakeries. For more information, visit <https://www.rockymountainpies.com/>.

###

For more information about Rocky Mountain Pies, contact the company here: Rocky Mountain Pies
Rocky Mountain Pies 801-233-6662 mgrandinetti@rockymountainpies.com
250 Cross Rd Square, Salt Lake City, UT 84115

Rocky Mountain Pies

Website: <https://www.rockymountainpies.com/>

Email: mgrandinetti@rockymountainpies.com

Phone: 801-233-6662

