

Chef Pierre

569389 - Chef Pierre Traditional Fruit Pie 10 Unbaked No Sugar...

Our classic peach pie filled with luscious ripe Michigan peaches, with no added sugar and reduced-fat crust.



MARKETING

Fruit is the #1 ingredient

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
07107	569389	10032100071076	6 x "10"'''

Brand	Brand Owner	GPC Description
Chef Pierre	SARA LEE FROZEN BAKERY	Pies/Pastries - Sweet (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
19.65 LBR	17.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.88 INH	10.19 INH	5.63 INH	0.66 FTQ	8x7	455 Days	0.0 FAH / 27.0 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - C

Eggs - N

Soy - N

Wheat - C

Sesame - N

Peanuts - N

Tree Nuts - N

Fish - N

Shellfish - N

SERVING SUGGESTIONS

1/10 Pie

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

PREPARATION & COOKING SUGGESTIONS

To Bake and Serve: 1. Place sheet pan in oven; preheat oven to 425°F conventional or to 350°F convection (with blower fan on). 2. Remove frozen pie(s) from carton, place on preheated sheet pan. 3. Cut 8 slits, 1-inch each, around outer edge of each pie's top. 4. Bake in 425°F conventional oven for 50-55 minutes or bake in 350°F convection oven for 45-50 minutes (with blower fan on). Bake until crusts are light brown or filling starts to boil. note: ovens vary; adjust time and temperature as necessary. 5. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s). 6. Cool to room temperature about 2 hours before cutting or serving. For best result, cool pie overnight. Note: No sugar added pies can be held covered up to 1 day at room temperature or 2 days in the refrigerator. ...

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per Serving

Calories220

% Daily Value*

Total Fat812%

Saturated Fat4 g15%

Trans Fat0 g

Cholesterol0 mg0%

Sodium340 mg14%

Total Carbohydrates35 g12%

Dietary Fiber3 g12%

Total Sugars4 g

Includes 0 g Added Sugars0%

Protein3 g

Vitamin D0 mcg0%

Calcium0 mg0%

Iron1 mg8%

Potassium0 mg0%

* The % Daily Values (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.

INGREDIENTS

PEACHES, WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), MODIFIED CORN STARCH, POLYDEXTROSE, CONTAINS 2% OR LESS: MALTODEXTRIN, GLYCERIN, SALT, WHEY (MILK), SOY LECITHIN, SOYBEAN OIL, ASPARTAME, NATURAL AND ARTIFICIAL FLAVOR, POTASSIUM SORBATE (PRESERVATIVE), CITRIC ACID, BAKING SODA, TURMERIC (COLOR), ANNATTO EXTRACT (COLOR).

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NUTRITIONAL ANALYSIS

Calories	220	Total Fat	8	Sodium	340 mg
Protein	3 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	35 g	Saturated Fat	4 g	Iron	1 mg
Sugars	4 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	3 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

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