

Chef Pierre

569470 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Peach...

Our famous Hi-Pie filled with over 1 pound of luscious ripe California peaches between 2 golden tender flaky pie crust layers.



MARKETING

Fruit is the #1 ingredient

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
09283	569470	10032100092835	6 x 47 OZ			
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	
21.32 LBR	17.625 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.90 INH	10.30 INH	10.30 INH	1.22 FTQ	8x4	455 Days	0.0 FAH / 27.0 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL			

HANDLING SUGGESTIONS

Keep Frozen

ALLERGENS

Milk - 30

Eggs - 30

Soybean - 30

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (133g)

Amount Per Serving

Calories380

% Daily Value*

Total Fat 2224%

Saturated Fat 9 g40%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 360 mg13%

Total Carbohydrates 44 g13%

Dietary Fiber 1 g4%

Total Sugars 18 g

Includes 14 g Added Sugars24%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 5 mg0%

Iron 0 mg6%

Potassium 25 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, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, NATURAL FLAVOR.

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Page 1 of 2

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PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 400°F or preheat convection oven to 350°F (with blower fan on). 2. Remove frozen pie(s) from carton; remove overwrap. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust; place pie(s) on preheated sheet pan. 4. Bake in 400°F conventional oven 70-75 minutes or bake in 350°F convection oven 60-65 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 145°F. 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)! Caution: Filling will be hot! 6. Cool at room temperature for about 2 hours before cutting or serving. 7. Serve immediately. May be held covered at room temperature for 2 days or in the refrigerator for 4 days.

SERVING SUGGESTIONS

1/10 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	380
Protein	3 g
Total Carbohydrates	44 g
Sugars	18 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	22
Trans Fat	0 g
Saturated Fat	9 g
Added Sugars	14 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	360 mg
Calcium	5 mg
Iron	0 mg
Potassium	25 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

