## 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

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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	TIxHI	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

# **Nutrition Facts**

10.0 Servings per container

Serving Size 1/10 PIE (133g)

Amount Per Serving Calories

**Total Carbohydrates** 44 g

380

% Daily Value

13%

Total Fat 22	24%
Saturated Fat 9 g	40%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 360 mg	13%

Dietary Fiber 1 g	4%
Total Sugars 18 g	

Includes 14 g Added Sugars 24%

Protein 3 g

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Vitamin D 0 mcg	0%
Calcium 5 mg	0%
Iron 0 mg	6%
Potassium 25 mg	0%

\* 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.

### HANDLING SUGGESTIONS

Keep Frozen



SERVING SUGGESTIONS

1/10 Pie

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PREPARA

PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat

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conventional oven to 400ŰF or preheat convection oven to 350ŰF (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 400ŰF conventional oven 70-75 minutes or bake in 350ŰF 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 145ŰF. Note: Ovens vary, adjust time and temperature as necessary. 5. Remove pie(s)

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.

## 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.

#### 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 - 30

Peanuts - 30

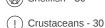
( Eggs - 30



Soybean - 30
Wheat - C



Sesame - 30



(!) Oats - 30

(!) Corn - 30

(!) Seed Products - 30

## MORE INFORMATION



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#### **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



