

Chef Pierre

563603 - Chef Pierre Cobbler 10x12 Peach 4ct/96oz

Ripe sweet peaches with extra slurry sit below a tender flaky pie crust layer, giving this cobbler a sweet homemade appeal for an even lower cost per portion.



MARKETING

Durable enough to withstand the rigors of the steam table for up to 5 hours

Nutrition Facts

22.0 Servings per container

Serving Size 1/22 COBBLER (124g)

Amount Per Serving

Calories270

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
05443	563603	10032100054437	4 x 6#

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
27.02 LBR	24.0 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.20 INH	12.70 INH	5.60 INH	0.83 FTQ	7x9	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 - C

Soy - C

Wheat - C

Sesame - N

Peanuts - C

Tree Nuts - C

Fish - C

Shellfish - C

SERVING SUGGESTIONS

1/22 Cobbler

INGREDIENTS

PEACHES, WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, SUGAR, VEGETABLE OIL (PALM, SOYBEAN), MODIFIED CORN STARCH, CONTAINS 2% OR LESS: PEACH JUICE CONCENTRATE, SALT, WHITE GRAPE JUICE CONCENTRATE, MONO- AND DIGLYCERIDES, LEMON JUICE SOLIDS, NATURAL FLAVORS, CINNAMON.

HANDLING SUGGESTIONS

Keep Frozen

PREPARATION & COOKING SUGGESTIONS

Baking directions 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 cobbler(s) from shipper; discard protective lid(s). 3. Place frozen cobbler(s) on preheated sheet pan. 4. Bake in 400°f conventional oven 85-90 minutes or bake in 350°f convection oven 75-80 minutes (with blower fan on). Bake until crust is light brown and filling begins to boil. Filling temperature must reach 145°f. Note: ovens vary, adjust time and temperature as necessary. 5. Remove cobbler from oven on sheet pan. Never handle hot cobbler(s) by edges of cobbler foil! 6. Cool to room temperature about 1- 1/2 hours. 7. Release cobbler by using a knife to separate crust from foil. Cut into desired portions and serve. Steam table holding: fully baked cobbler(s) can be held uncovered on steam table up to 5 hours. ...

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	270	Total Fat	9	Sodium	250 mg
Protein	2 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	47 g	Saturated Fat	3.5 g	Iron	0 mg
Sugars	25 g	Added Sugars	22 g	Potassium	80 mg
Dietary Fiber	1 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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