

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

Ripe sweet California 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

## 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	TlxHI	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

## HANDLING SUGGESTIONS

Keep Frozen

## SERVING SUGGESTIONS

1/22 Cobbler

## Nutrition Facts

22.0 Servings per container

**Serving Size 1/22 COBBLER (124g)**

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**Amount Per Serving**

**Calories 270**

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**% Daily Value\***

<b>Total Fat</b> 9	<b>12%</b>
Saturated Fat 3.5 g	<b>18%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 250 mg	<b>11%</b>
<b>Total Carbohydrates</b> 47 g	<b>17%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 25 g	
Includes 22 g Added Sugars	<b>44%</b>
<b>Protein</b> 2 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 80 mg	2%

\* 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), 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.

## 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
- 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

## 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
Protein	2 g
Total Carbohydrates	47 g
Sugars	25 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	9
Trans Fat	0 g
Saturated Fat	3.5 g
Added Sugars	22 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	250 mg
Calcium	0 mg
Iron	0 mg
Potassium	80 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

