

568462 - Chef Pierre Traditional Fruit Pie 10 Unbaked Apple 6c...

Our classic pre-baked apple pie filled with orchard-fresh Michigan or Washington apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.



MARKETING

Apple is the most popular pie flavor



Nutrition Facts

10.0 Servings per container
Serving Size 1/10 PIE (130g)

Amount Per Serving
Calories **320**

% Daily Value*

Total Fat 13 **17%**

Saturated Fat 6 g **30%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 310 mg **13%**

Total Carbohydrates 48 g **17%**

Dietary Fiber 1 g **4%**

Total Sugars 20 g

Includes 16 g Added Sugars **32%**

Protein 3 g

Vitamin D 0 mcg 0%

Calcium 11 mg 0%

Iron 2 mg 10%

Potassium 38 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
09277	568462	10032100092774	6 x 46 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
19.66 LBR	17.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	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 - 30
- Eggs - 30
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

SERVING SUGGESTIONS

1/10 PIE

INGREDIENTS

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

HANDLING SUGGESTIONS

Keep Frozen

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 the carton. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust. 4. To repair cracked or broken dough; moisten with warm water, press over damaged area. 5. Place pie(s) on preheated sheet pan. 6. Bake in 400°F conventional oven 65-70 minutes or bake in 350°F convection oven for 55-60 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 155°F. Note: Ovens vary, adjust time and temperature as necessary. 7. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! 8. Cool at room temperature for about 2 hours before cutting or serving. 9. Serve immediately and may be held covered at room temperature for 5 days or in the refrigerator for 5 days. ...

MORE INFORMATION

568462 - Chef Pierre Traditional Fruit Pie 10 Unbaked Apple 6c...

Our classic pre-baked apple pie filled with orchard-fresh Michigan or Washington apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.

NUTRITIONAL ANALYSIS



Calories	320
Protein	3 g
Total Carbohydrates	48 g
Sugars	20 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	13
Trans Fat	0 g
Saturated Fat	6 g
Added Sugars	16 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	310 mg
Calcium	11 mg
Iron	2 mg
Potassium	38 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES

