



MARKETING

Fruit is the #1 ingredient

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.

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	TLxHI	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

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 - N

Eggs - N

Soy - N

Wheat - C

Sesame - N

Peanuts - N

Tree Nuts - N

Fish - N

Shellfish - N

SERVING SUGGESTIONS

1/10 Pie

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.

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 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. ...

MORE INFORMATION

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 Michigan peaches between 2 golden tender flaky pie crust layers.

NUTRITIONAL ANALYSIS



Calories	380	Total Fat	22	Sodium	360 mg
Protein	3 g	Trans Fat	0 g	Calcium	5 mg
Total Carbohydrates	44 g	Saturated Fat	9 g	Iron	0 mg
Sugars	18 g	Added Sugars	14 g	Potassium	25 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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