569512 - Chef Pierre Open Face Pie 10 Pre-Baked Pecan 6ct/36oz

A tender golden flaky crust is filled with naturally sweet filling, topped wall-to-wall with delicious pecan halves.



MARKETING

Simply thaw-and-serve to fit any operation.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
09273	569512	10032100092736	6 x 36 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
15.91 LBR	13.5 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
20.10 INH	10.10 INH	5.70 INH	0.67 FTQ	8x7	365 Days	0.0 FAH / 27.0 FAH

1/9 Pie

Nutrition Facts

9.0 Servings per container

Serving Size 1/8 PIE (128g)

Amount Per Serving Calories

6%

2%

	% Daily Value*
Total Fat 30	29%
Saturated Fat 9 g	40%
Trans Fat 0 g	
Cholesterol 55 mg	22%
Sodium 640 mg	22%
Total Carbohydrates 63 g	23%
Dietary Fiber 2 g	4%
Total Sugars 23 g	
Includes 23 g Added Suga	rs 88 %
Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 25 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

ALLERGENS



SERVING SUGGESTIONS



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'

(ੴ) Milk - C

(Peanuts - C

(Eggs - C

(1) Tree Nuts - C

(🗞) Soy - C

Fish - C

🛞 Wheat - C

Keep Frozen

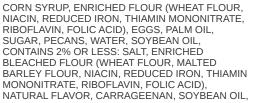
(M) Shellfish - C

Sesame - N

INGREDIENTS

Iron 1 ma

Potassium 105 mg



MONOGLYCERIDES, NATURAL FLAVOR (POTASSIUM SORBATE, A PROCESSING AID), ANNATTO EXTRACT, TURMERIC

HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS

To Heat and Serve: 1. Thaw whole pie as directed above. Remove from carton and remove overwrap. 2. Place sheet pan in oven. Preheat conventional oven to 400°F or preheat convection oven to 350°F. 3. Place on flat baking sheet: to crispen crust and warm filling, reheat pie(s): 400°F Conventional: about 25-30 minutes for a warm filling; about 35-40 minutes for a hot filling. 350°F Convection: about 15-20 minutes for a warm filling; about 25-30 minutes for a hot filling. Note: Because ovens vary, adjust time and temperature as necessary, 4. Carefully remove pie(s) from oven on sheet pan.

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	530
Protein	5 g
Total Carbohydrates	63 g
Sugars	23 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat 30 Trans Fat 0 g Saturated Fat 9 g Added Sugars 23 g Polyunsaturated Fat Monounsaturated Fat Cholesterol 55 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6 Sulphites		
Saturated Fat 9 g Added Sugars 23 g Polyunsaturated Fat Monounsaturated Fat Cholesterol 55 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Total Fat	30
Added Sugars 23 g Polyunsaturated Fat Monounsaturated Fat Cholesterol 55 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Trans Fat	0 g
Polyunsaturated Fat Monounsaturated Fat Cholesterol 55 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Saturated Fat	9 g
Monounsaturated Fat Cholesterol 55 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Added Sugars	23 g
Cholesterol 55 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Polyunsaturated Fat	
Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Monounsaturated Fat	
Vitamin E Folate Vitamin B-6	Cholesterol	55 mg
Folate Vitamin B-6	Vitamin D	0 mcg
Vitamin B-6	Vitamin E	
	Folate	
Sulphites	Vitamin B-6	
	Sulphites	

Sodium	640 mg
Calcium	25 mg
Iron	1 mg
Potassium	105 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES





