

Chef Pierre

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	TlxHl	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

ALLERGENS

Milk - C

Eggs - C

Soy - C

Wheat - C

Sesame - N

Peanuts - C

Tree Nuts - C

Fish - C

Shellfish - C

SERVING SUGGESTIONS

1/9 Pie

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

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.

Nutrition Facts

9.0 Servings per container

Serving Size1/8 PIE (128g)

Amount Per Serving

Calories530

% Daily Value\*

Total Fat3029%

Saturated Fat9 g40%

Trans Fat0 g

Cholesterol55 mg22%

Sodium640 mg22%

Total Carbohydrates63 g23%

Dietary Fiber2 g4%

Total Sugars23 g

Includes 23 g Added Sugars88%

Protein5 g

Vitamin D0 mcg0%

Calcium25 mg2%

Iron1 mg6%

Potassium105 mg2%

\* 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

CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, PALM OIL, SUGAR, PECANS, WATER, SOYBEAN OIL, CONTAINS 2% OR LESS: SALT, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), NATURAL FLAVOR, CARRAGEENAN, SOYBEAN OIL, MONOGLYCERIDES, NATURAL FLAVOR (POTASSIUM SORBATE, A PROCESSING AID), ANNATTO EXTRACT, TURMERIC

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NUTRITIONAL ANALYSIS

Calories	530	Total Fat	30	Sodium	640 mg
Protein	5 g	Trans Fat	0 g	Calcium	25 mg
Total Carbohydrates	63 g	Saturated Fat	9 g	Iron	1 mg
Sugars	23 g	Added Sugars	23 g	Potassium	105 mg
Dietary Fiber	2 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	55 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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