

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 pecans.



MARKETING

Simply thaw-and-serve to fit any operation.

Nutrition Facts

9.0 Servings per container

Serving Size 1/8 PIE (128g)

Amount Per Serving
Calories **530**

% 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 Sugars **88%**

Protein 5 g

Vitamin D 0 mcg 0%

Calcium 25 mg 2%

Iron 1 mg 6%

Potassium 105 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.

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	TlxHI	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

HANDLING SUGGESTIONS

Keep Frozen

SERVING SUGGESTIONS

1/9 Pie

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.

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

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 - C
- Soybean - 30
- Wheat - C
- Sesame - 30
- Oats - 30
- Seed Products - 30
- Peanuts - 30
- Tree - C
- Fish - 30
- Shellfish - 30
- Crustaceans - 30
- Corn - 30

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	

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

NUTRITIONAL CLAIMS



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