

Chef Pierre

569197 - Chef Pierre Open Face Pie 10 Unbaked Egg Custard 6ct/...

Soft, creamy egg set filling using fresh whole eggs, blended with real milk and flavored with vanilla for a classic treat.



MARKETING

Fresh whole eggs blended with real milk and flavored with vanilla for a true custard texture

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (119g)

Amount Per Serving

Calories250

% Daily Value*

Total Fat 1214%

Saturated Fat 5 g25%

Trans Fat 0 g

Cholesterol 70 mg25%

Sodium 420 mg18%

Total Carbohydrates 33 g12%

Dietary Fiber 0 g0%

Total Sugars 16 g

Includes 13 g Added Sugars26%

Protein 6 g

Vitamin D 0 mcg0%

Calcium 87 mg6%

Iron 1 mg6%

Potassium 101 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
07125	569197	10032100071250	6 x 42 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
18.21 LBR	15.75 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.00 INH	10.30 INH	5.90 INH	0.7 FTQ	8x7	270 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 - C

Eggs - C

Soy - C

Wheat - C

Sesame - N

Peanuts - C

Tree Nuts - C

Fish - C

Shellfish - C

SERVING SUGGESTIONS

1/10 Pie

INGREDIENTS

WHOLE AND NONFAT MILK, EGGS, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, PALM AND SOYBEAN OILS, SUGAR, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVOR, SODIUM TRIPOLYPHOSPHATE.

HANDLING SUGGESTIONS

Keep Frozen

PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 350°F or preheat convection oven to 350°F (with blower fan on). 2. Remove frozen pie(s) from carton; remove protective parchment(s). 3. Note: To repair cracked or broken dough, moisten with warm water, press over damaged area. 4. Place frozen pie(s) on sheet pan. 5. bake in 350°F convectional oven about 80-90 minutes or bake in 350°F convection oven 45-55 minutes* until top of pie is set with darker outer ring; filling should shake like gelatin. Filling temperature must reach 165°F. Do not overbake! Ovens vary; adjust time and temperature as necessary. *Convection Oven Only: To avoid over-browning, place aluminum foil over pie surface while baking. Remove foil during the last 5-10 minutes of baking time. 6. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s). 7. Cool at room temperature for about 1 hour before cutting or serving. 8. Serve immediately or may be held covered in the refri...

MORE INFORMATION

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NUTRITIONAL ANALYSIS

Calories	250	Total Fat	12	Sodium	420 mg
Protein	6 g	Trans Fat	0 g	Calcium	87 mg
Total Carbohydrates	33 g	Saturated Fat	5 g	Iron	1 mg
Sugars	16 g	Added Sugars	13 g	Potassium	101 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70 mg	Thiamin	
Vitamin A (IU)		Vitamin D	0 mcg	Niacin	
Vitamin A (RE)		Vitamin E		Riboflavin	
Vitamin C		Folate		Vitamin B-12	
Magnesium		Vitamin B-6		Nitrates	
Monosodium		Sulphites			

NUTRITIONAL CLAIMS

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