

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 Size	1/10 PIE (119g)
Amount Per Serving	
Calories	250
% Daily Value*	
Total Fat 12	14%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 70 mg	25%
Sodium 420 mg	18%
Total Carbohydrates 33 g	12%
Dietary Fiber 0 g	0%
Total Sugars 16 g	
Includes 13 g Added Sugars	26%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 87 mg	6%
Iron 1 mg	6%
Potassium 101 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
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	TlxHI	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

HANDLING SUGGESTIONS

Keep Frozen

SERVING SUGGESTIONS

1/10 Pie

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 convection 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. Se...

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.

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

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	250
Protein	6 g
Total Carbohydrates	33 g
Sugars	16 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	12
Trans Fat	0 g
Saturated Fat	5 g
Added Sugars	13 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	70 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	420 mg
Calcium	87 mg
Iron	1 mg
Potassium	101 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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