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

PRODUCT SPECIFICATIONS

PRODUCT S	PECI	FICATIO	NS									Q	
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			ERY		F	Pies/Pastries - Sweet (Frozen)			
Gross Weight Net Wei			eight	Case/Catch Weight			Cou	ntry Of Ori	igin	Kosher	Child Nutrition		
18.21 LBR 15.75 LI		BR	No				United States			Yes	No		
Shipping													
Length	Wi	Width H		ght Volum		ne	TIxH	s	helf Life	Storage Ter		emp From/To	
20.00 INH	10.3	30 INH 5.90 INH		ИН	H 0.7 FTQ		8x7		270 Days	0.0 FA		1 / 27.0 FAH	
Traceability Regulation													
F			Re	Regulatory 1		Tra	Trade Item Regulation		ulation	Regulation Restrictions and			
Regulation Type Code				Act			Compliant			Descriptors			
TRACEABILIT	TRACEABILITY_REGULATION			FSMA204			NOT_APPLICABLE			NOT_COVERED_BY_FTL			

Nutrition Facts

10.0 Servings per container Serving Size 1/1	10 PIE (119g)
Amount Per Serving Calories	250
	% Daily Value*
Total Fat 12	14%
Saturated Fat 5 g	25%
<i>Trans</i> 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 Sug	ars 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 nutr	ient in a serving of food

contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Keep Frozen

ALLERGENS

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 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, M = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ M = {\rm 'No \ Info'} \end{array}$ \sim

(f) Milk - C	(S) Peanuts - 30
🔘 Eggs - C	((j)) Tree - 30
🗞 Soybean - 30	🔊 Fish - 30
Wheat - C	🛞 Shellfish - 30
Sesame - 30	(!) Crustaceans - 30
(!) Oats - 30	(!) Corn - 30

(!) Seed Products - 30

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.

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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 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 overbrowning, 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..

SERVING SUGGESTIONS

MORE INFORMATION

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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		
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

NUTRITIONAL ANALYSIS

MORE IMAGES





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