

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

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 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. Serve immediately or may be held covered in the refri...

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