

## MARKETING

## PRODUCT SPECIFICATIONS

| Code | Dist Prod Code | GTIN | Calculated Pack |
| :---: | :---: | :---: | :---: |
| 05483 | 568873 | 10032100054833 | $6 \times 46$ 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 |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 19.77 LBR | 17.25 LBR | No |  | Yes | No |


| Shipping |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |  |  |
| 19.90 INH | 10.10 INH | 5.70 INH | 0.66 | $8 \times 7$ | 455 Days | 0.0 FAH / 27.0 FAH |  |  |

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; $\boldsymbol{N}=$ 'Free From'; UN = 'Undeclared' ; $30=$ 'Free From Not Tested'; $50=$ 'Derived from Ingredients'; $\mathbf{6 0}=$ 'Not Derived From Ingredients' ; NI = 'No Info'
(®) Milk - N
(3) Peanuts - $N$
(1) Eggs - N
(50) Tree Nuts - N
(8) Soy - N
(80) Fish - N
(a)Wheat-C
(11/2) Shellfish - N
(00) Sesame - N

HANDLING SUGGESTIONS

## SERVING SUGGESTIONS

1/10 Pie
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## PREPARATION \& COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to $400 \hat{A}^{\circ} \mathrm{F}$ or preheat convection oven to $350 \hat{A}{ }^{\circ} \mathrm{F}$ (with blower fan on). 2. Remove frozen pie(s) from carton; remove overwrap. 3. Break up streusel topping and spread evenly over pie. 4. Place pie(s) on preheated sheet pan. 5 . Bake in $400 \hat{A}^{\circ} \mathrm{F}$ conventional oven $60-65$ minutes or bake in $350 \hat{A}^{\circ} \mathrm{F}$ convection oven 50-55 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach $165 \hat{A}^{\circ} \mathrm{F}$. Note: Ovens vary, adjust time and temperature as necessary. 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 1-1/2 hours before cutting or serving. 8. Serve immediately or may be held in the refrigerator or at room temperature for 5 days.

## Nutrition Facts

10.0 Servings per container

| Serving Size | $\mathbf{1 / 1 0}$ PIE (130g) |
| :--- | ---: |
| Amount Per Serving | $\mathbf{3 0}$ |
| Calories | \% Daily Value* |
|  | $\mathbf{1 7 \%}$ |
| Total Fat 13 | $\mathbf{3 0 \%}$ |
| Saturated Fat 6 g |  |
| Trans Fat 0 g | $\mathbf{0 \%}$ |
| Cholesterol 0 mg | $\mathbf{1 2 \%}$ |
| Sodium 270 mg | $\mathbf{1 8 \%}$ |
| Total Carbohydrates 50 g | $\mathbf{4 \%}$ |
| Dietary Fiber 1 g |  |
| Total Sugars 23 g | $\mathbf{3 8 \%}$ |
| Includes 19 g Added Sugars |  |

## Protein 3 g

| Vitamin D 0 mcg | $0 \%$ |
| :--- | :---: |
| Calcium 10 mg | $0 \%$ |
| ron 2 mg | $10 \%$ |
| Potassium 90 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

## INGREDIENTS

CHERRIES, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN), CORN SYRUP, CONTAINS 2\% OR LESS: MODIFIED CORN STARCH, SALT, WHITE GRAPE JUICE CONCENTRATE, CELLULOSE GEL, WHEAT GLUTEN.

| Calories | 330 |
| ---: | :--- |
| Protein | 3 g |
| Total Carbohydrates | 50 g |
| Sugars | 23 g |
| Dietary Fiber | 1 g |
| Lactose |  |
| Sucrose |  |
| Vitamin A (IU) |  |
| Vitamin A (RE) |  |
| Vitamin C |  |
| Magnesium |  |
| Monosodium |  |


| Total Fat | 13 |
| ---: | :--- |
| Trans Fat | 0 g |
| Saturated Fat | 6 g |
| Added Sugars | 19 g |
| Polyunsaturated Fat |  |
| Monounsaturated Fat |  |
| Cholesterol | 0 mg |
| Vitamin D | 0 mcg |
| Vitamin E |  |
| Folate |  |
| Vitamin B-6 |  |
| Sulphites |  |


| Sodium | 270 mg |
| ---: | :--- |
| Calcium | 10 mg |
| Iron | 2 mg |
| Potassium | 90 mg |
| Zinc |  |
| Phosphorus |  |
| Thiamin |  |
| Niacin |  |
| Riboflavin |  |
| Vitamin B-12 |  |
| Nitrates |  |

NUTRITIONAL CLAIMS


