

568873 - Chef Pierre Traditional Fruit Pie 10 Unbaked Cherry K...

The All-American cherry pie filled with tart orchard-grown Michigan cherries, finished with a rich and crunchy streusel topping.



MARKETING

Fruit is the #1 ingredient



Nutrition Facts

10.0 Servings per container

Serving Size 1/10 PIE (130g)

Amount Per Serving Calories 330

% Daily Value*

Total Fat 13 17%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 270 mg 12%

Total Carbohydrates 50 g 18%

Dietary Fiber 1 g 4%

Total Sugars 23 g

Includes 19 g Added Sugars 38%

Protein 3 g

Vitamin D 0 mcg 0%

Calcium 10 mg 0%

Iron 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.

PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
05483	568873	10032100054833	6 x 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	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.90 INH	10.10 INH	5.70 INH	0.66 FTQ	8x7	455 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 400°F or preheat convection oven to 350°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°F conventional oven 60-65 minutes or bake in 350°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°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.

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.

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 - 30

Peanuts - 30

Eggs - 30

Tree - 30

Soybean - 30

Fish - 30

Wheat - C

Shellfish - 30

Sesame - 30

Crustaceans - 30

Oats - 30

Corn - 30

Seed Products - 30

MORE INFORMATION



Chef Pierre

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NUTRITIONAL ANALYSIS



Calories	330	Total Fat	13	Sodium	270 mg
Protein	3 g	Trans Fat	0 g	Calcium	10 mg
Total Carbohydrates	50 g	Saturated Fat	6 g	Iron	2 mg
Sugars	23 g	Added Sugars	19 g	Potassium	90 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 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



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