

### MARKETING



# **Nutrition Facts**

10.0 Servings per container

Serving Size 1/10 PIE (130a)

**Amount Per Serving Calories** 

	% Daily Value*
Total Fat 13	17%
Saturated Fat 6 g	30%
Trans Fat 0 g	

0% Cholesterol 0 mg Sodium 270 mg 12% **Total Carbohydrates** 50 g 18%

Dietary Fiber 1 g 4% Total Sugars 23 g

38% Includes 19 g Added Sugars

Protein 3 g Vitamin D 0 mcg 0% Calcium 10 mg 0% Iron 2 ma 10%

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		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	8x7	455 Days	0.0 FAH / 27.0 FAH

# **ALLERGENS**









2%

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'

(例)Milk - N

( Peanuts - N

( Eggs - N

(1) Tree Nuts - N

🗞 Soy - N

Fish - N

🛞 Wheat - C

Shellfish - N

(%) Sesame - N

1/10 Pie

# **INGREDIENTS**

Potassium 90 mg

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.

### HANDLING SUGGESTIONS



### 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.

# MORE INFORMATION



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# NUTRITIONAL ANALYSIS

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	

270 mg
10 mg
2 mg
90 mg

### **NUTRITIONAL CLAIMS**

# MORE IMAGES







