



MARKETING



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		Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.90 INH	10.10 INH	5.70 INH	.66	8x7	455 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 - 30
- Eggs - 30
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

SERVING SUGGESTIONS



1/10 Pie

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.

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



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	

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

NUTRITIONAL CLAIMS



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