



MARKETING

Made with an optimal blend of pumpkin varieties for a consistent texture and firm bite

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per Serving

Calories260

% Daily Value*

Total Fat 913%

Saturated Fat 3.5 g20%

Trans Fat 0 g

Cholesterol 35 mg12%

Sodium 370 mg14%

Total Carbohydrates 42 g15%

Dietary Fiber 1 g4%

Total Sugars 20 g

Includes 17 g Added Sugars34%

Protein 4 g

Vitamin D 0 mcg0%

Calcium 60 mg4%

Iron 0.5 mg6%

Potassium 115 mg4%

* 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
09276	569554	10032100092767	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
19.53 LBR	17.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.10 INH	10.20 INH	5.80 INH	0.69 FTQ	8x7	365 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

Peanuts - N

Eggs - C

Tree Nuts - N

Soy - N

Fish - N

Wheat - C

Shellfish - N

Sesame - N

SERVING SUGGESTIONS

1/10 PIE

INGREDIENTS

PUMPKIN, WHEY, HIGH FRUCTOSE CORN SYRUP, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SKIM MILK, EGGS, VEGETABLE OIL (PALM, SOYBEAN), SUGAR, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, SALT, SPICES (CINNAMON, NUTMEG), CARRAGEENAN, SODIUM PHOSPHATE, DEXTRIN, DEXTROSE, NATURAL FLAVORS.

HANDLING SUGGESTIONS

Keep Frozen

PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 400Â°F or preheat convection oven to 350Â°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 preheated 400Â°F. Conventional Oven, 65 - 70 minutes. Or bake in preheated 350Â°F. Convection Oven, 55 - 60 minutes (with blower fan on). Filling temperature must reach 165Â°F. Do not overbake! Ovens vary; adjust time and temperature as necessary. Filling doneness: outer edges of filling will have a firm set and some browning is normal. Center circle (4-6 inches) will have a soft set and shake like gelatin. Center filling will firm during cooling. 6. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pans! 7. Cool at room temperature for about 2 hours before cutting or serving. ...

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	260	Total Fat	9	Sodium	370 mg
Protein	4 g	Trans Fat	0 g	Calcium	60 mg
Total Carbohydrates	42 g	Saturated Fat	3.5 g	Iron	0.5 mg
Sugars	20 g	Added Sugars	17 g	Potassium	115 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35 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

MORE IMAGES

