

570983 - Chef Pierre Unbaked Pie Crust 10 Vegetable Shortening...

A premium tender flaky crust, perfect for creating your own signature pies and desserts!



MARKETING

Pre-made pie shells provide time and labor savings

Nutrition Facts

9.0 Servings per container

Serving Size 1/9 SHELL (25g)

Amount Per Serving
Calories **100**

% Daily Value*

Total Fat 6 **9%**

Saturated Fat 2.5 g **13%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 160 mg **7%**

Total Carbohydrates 11 g **4%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **7%**

Protein 1 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 6%

Potassium 15 mg 0%

* 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
09272	570983	10032100092729	20 x "10"***

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
13.08 LBR	10.0 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.00 INH	10.10 INH	5.70 INH	0.67 FTQ	8x6	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 - N
- Eggs - N
- Soy - N
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS

1/9 Pie

INGREDIENTS

ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), INTERESTERIFIED SOYBEAN OIL, WATER, HYDROGENATED COTTONSEED OIL, CONTAINS 2% OR LESS: WHITE GRAPE JUICE CONCENTRATE, SALT, CITRUS FIBER, XANTHAN GUM.

HANDLING SUGGESTIONS

Keep Frozen

PREPARATION & COOKING SUGGESTIONS

To Bake Unfilled Crust: 1. Remove protective parchment; place frozen pie shells in pans on sheet pan. 2. Thaw about 10 minutes; prick sides and bottom of shell with fork. 3. Bake in preheated oven: 400°F Conventional: about 15-20 minutes; 350°F Convection: about 8-10 minutes. 4. Cool shells on rack before filling. 5. Fill shells with favorite cold filling. Or To Bake Filled Crust: 1. Remove protective parchment; place frozen pie shells in pans on sheet pan. 2. Fill shell with favorite recipe; follow recipe for baking time and temperature.

MORE INFORMATION