# 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 (25q)

**Amount Per Serving Calories** 

6%

	% Daily Value*
Total Fat 6	9%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	_
Cholesterol 0 mg	0%

<b>Sodium</b> 160 mg		
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%

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

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,

#### 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	TIxHI	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

1/9 Pie

# **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'

(例)Milk - N

( Peanuts - N

( Eggs - N

(1) Tree Nuts - N

🗞 Soy - N

Fish - N

🛞 Wheat - C

(M) Shellfish - N

(%) Sesame - N

HANDLING SUGGESTIONS

# SERVING SUGGESTIONS



**INGREDIENTS** 

Iron 0 ma

advice.

XANTHAN GUM.



#### PREPARATION & COOKING SUGGESTIONS



Keep Frozen

# MORE INFORMATION



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.

#### Last Saved: 25 April 2024 | Printed: 05 May 2024

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### NUTRITIONAL ANALYSIS



Calories	100
Protein	1 g
Total Carbohydrates	11 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	6
Trans Fat	0 g
Saturated Fat	2.5 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	160 mg
Calcium	0 mg
Iron	0 mg
Potassium	15 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

### **NUTRITIONAL CLAIMS**

### MORE IMAGES

