Chef Pierre

538867 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Caram...

Our famous Hi-Pie® filled with over 1 pound of orchard-fresh Michigan apples, walnut, cinnamon and a caramel icing packet to finish off this All-American classic.

MARKETING 📢

Apple is the most popular pie flavor

Nutrition Facts

12.0 Servings per container

Serving Size	**1/12 PIE (121g)**

Amount Per Serving

Calories 390

% Daily Value*

Total Fat 23	**29%**
Saturated Fat 7 g	**40%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 370 mg	**16%**
Total Carbohydrates 44 g	**16%**
Dietary Fiber 2 g	**4%**
Total Sugars 20 g	
Includes 15 g Added Sugars	**32%**
Protein 3 g	

Vitamin D 0 mcg	0%
Calcium 25 mg	2%
Iron 0.5 mg	6%
Potassium 70 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
05481	538867	10032100054819	6 x 51 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
22.87 LBR	19.125 LBR	No	United States	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
20.00 INH	10.20 INH	10.20 INH	1.2 FTQ	8x4	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 - C
- Eggs - N
- Soy - C
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - C
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS ⏲

1/12 Pie w/icing

INGREDIENTS ☰

PIE: APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WALNUTS, WATER, CONTAINS 2% OR LESS: MODIFIED FOOD STARCH, GRAPE JUICE CONCENTRATE, SALT, CINNAMON, LEMON JUICE SOLIDS, NATURAL FLAVORS. CARAMEL TOPPING: SWEETENED CONDENSED WHOLE MILK (MILK, SUGAR), CORN SYRUP, SUGAR, WATER, GLYCERIN, BUTTER (CREAM, SALT), SALT, NATURAL FLAVORS, CARRAGEENAN, SOY LECITHIN.

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 overwrap. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust; place pie(s) on preheated sheet pan. 4. Bake in 400Â°F conventional oven 70-75 minutes or bake in 350Â°F convection oven 60-65 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 155Â°F. Note: Ovens vary, adjust time and temperature as necessary. 5. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! 6. Cool at room temperature for about 2 hours before drizzling with caramel or serving. 7. Serve immediately. May be held covered at room temperature for 2 days or in the refrigerator for 4 days. ...

MORE INFORMATION ⊕

538867 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Caram...

Our famous Hi-Pie® filled with over 1 pound of orchard-fresh Michigan apples, walnut, cinnamon and a caramel icing packet to finish off this All-American classic.

NUTRITIONAL ANALYSIS

Calories	390	**Total Fat**	23	**Sodium**	370 mg
Protein	3 g	**Trans Fat**	0 g	**Calcium**	25 mg
Total Carbohydrates	44 g	**Saturated Fat**	7 g	**Iron**	0.5 mg
Sugars	20 g	**Added Sugars**	15 g	**Potassium**	70 mg
Dietary Fiber	2 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	0 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