

Chef Pierre

571025 - Chef Pierre Unbaked Pie Crust 9 Deep Dish Vegetable S...

A premium tender flaky crust, perfect for creating your own signature deep dish classic pies desserts!



MARKETING

Pre-made pie shells provide time and labor savings

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
05052	571025	10032100050521	20 x "9"***			
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	
12.75 LBR	10.0 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.90 INH	9.30 INH	6.30 INH	0.64 FTQ	10x6	455 Days	0.0 FAH / 27.0 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL			

HANDLING SUGGESTIONS

Keep Frozen

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

Soybean - 30

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30

Nutrition Facts

9.0 Servings per container

Serving Size1/9 SHELL (25g)

Amount Per Serving

Calories100

% Daily Value*

Total Fat69%

Saturated Fat2.5 g13%

Trans Fat0 g

Cholesterol0 mg0%

Sodium160 mg8%

Total Carbohydrates11 g5%

Dietary Fiber0 g0%

Total Sugars0 g

Includes 0 g Added Sugars2%

Protein1 g

Vitamin D0 mcg0%

Calcium0 mg0%

Iron0 mg6%

Potassium15 mg0%

* 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.

INGREDIENTS

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

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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.

SERVING SUGGESTIONS

1/8 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	100	Total Fat	6	Sodium	160 mg
Protein	1 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	11 g	Saturated Fat	2.5 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	15 mg
Dietary Fiber	0 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

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