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

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



MARKETING



Nutrition Facts

9.0 Servings per container

Serving Size

1/9 SHELL (25q)

Amount Per Serving Calories

Cholesterol 0 mg

0%

0%

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

Sodium 160 mg	8%
Total Carbohydrates 11 g	5%
Dietary Fiber 0 g	0%

Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	2%

Protein 1 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	6%

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

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
12.753 LBR	10.0 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	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

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

SERVING SUGGESTIONS

1/8 Pie

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

HANDLING SUGGESTIONS



Keep Frozen



PREPARATION & COOKING SUGGESTIONS

To Bake Unfilled Crust: 1. Remove protective

MORE INFORMATION



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.

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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

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