

Chef Pierre

10032100092705 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbak...

Apple is the most popular pie flavor



MARKETING

Our famous Hi-Pie filled with over 1 pound of orchard-fresh Michigan or Washington apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.



Nutrition Facts

12.0 Servings per container	
Serving Size	1/12 PIE
Amount Per Serving	
Calories	330
% Daily Value*	
Total Fat 19 g	24%
Saturated Fat 8 g	40%
Trans Fat 0 g	
Cholesterol	1%
Sodium 360 mg	16%
Total Carbohydrates 39 g	14%
Dietary Fiber 2 g	7%
Total Sugars 17 g	
Includes 12 g Added Sugars	24%

Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 0 mg	0%
Potassium 25 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		GTIN			Pack Description		
09270		10032100092705					
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
22.350 LBR	18.375 LBR	No		United States		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
19.940 INH	10.130 INH	10.130 INH	1.184 FTQ	8x4	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 2 days refrigerated after baking, 2 days ambient (wrapped)

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Peanuts - INII
- Eggs - INII
- Tree - INII
- Soybean - INII
- Fish - INII
- Wheat - C
- Shellfish - INII
- Sesame - INII
- Crustaceans - INII
- Oats - INII
- Corn - INII
- Seed Products - INII

INGREDIENTS



APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CONTAINS 2% OR LESS: BUTTER (CREAM, SALT), SALT, MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, CINNAMON, LEMON JUICE POWDER, NATURAL FLAVORS.

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PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 400°F or preheat convection oven to 350°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 400°F conventional oven 70-75 minutes or bake in 350°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 155°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)! Caution! Filling will be hot! 6. Cool at room temperature for about 2 hours before cutting or serving. 7. Serve immediately. May be held covered at room temperature or in the refrigerator.

SERVING SUGGESTIONS

1/12 Pie

MORE INFORMATION

