

Chef Pierre

568527 - Chef Pierre Meringue Layer Pie 10 Lemon 4ct/45oz

We start with a graham cracker crust, a tangy lemon filling, topped with vanilla meringue and finished with lemon chiffon.



MARKETING

Simply thaw-and-serve to fit any operation.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
07182	568527	10032100071823	4 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	
13.09 LBR	11.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.63 INH	10.06 INH	7.81 INH	0.89 FTQ	8x5	365 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

Milk - 30

Eggs - C

Soybean - C

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (128g)

Amount Per Serving

Calories300

% Daily Value*

Total Fat 1114%

Saturated Fat 7 g35%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 250 mg11%

Total Carbohydrates 49 g18%

Dietary Fiber 1 g4%

Total Sugars 36 g

Includes 36 g Added Sugars72%

Protein 1 g

Vitamin D 0 mcg0%

Calcium 10 mg0%

Iron 1 mg6%

Potassium 50 mg2%

* 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

WATER, SUGAR, HIGH FRUCTOSE CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIO ACID), VEGETABLE OIL (PALM AND SOYBEAN OILS), CORN SYRUP, HYDROGENATED PALM KERNEL OIL, MODIFIED CORN STARCH, GRAHAM FLOUR, CONTAINS 2% OR LESS: LEMON JUICE CONCENTRATE, SALT, EGG WHITES, GUMS (XANTHAN, CARBOHYDRATE, CAROB BEAN, CELLULOSE AND GUAR GUMS), MOLASSES, CORN STARCH, NATURAL AND ARTIFICIAL FLAVORS, SODIUM CITRATE, CITRIC ACID, DEXTROSE, COLORED WITH (BETA-CAROTENE, ANNATTO EXTRACT AND TURMERIC), DISODIUM PHOSPHATE, POLYGLYCEROL ESTERS OF FATTY ACIDS, POLYSORBATE 60, SOY LECITHIN, BAKING SODA, CARRAGEENAN, HONEY, AGAR, KONJAC FLOUR, LEMON OIL, SODIUM PHOSPHATE, SODIUM ALUM, CREAM OF TARTAR, MONOGLYCERIDES.

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PREPARATION & COOKING SUGGESTIONS

STORE FROZEN •CUT FROZEN •SERVE CHILLED •DO NOT HOLD AT ROOM TEMPERATURE 1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. PLATE SLICES: thaw covered, 2-3 hours in refrigerator. To thaw whole, sliced pie: cover pie, thaw 4-5 hours or overnight in refrigerator. 3. For best results, serve portions immediately after thawing. Hold unused portions covered in refrigerator up to 2 days; Do not refreeze.

SERVING SUGGESTIONS

1/10 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	300	Total Fat	11	Sodium	250 mg
Protein	1 g	Trans Fat	0 g	Calcium	10 mg
Total Carbohydrates	49 g	Saturated Fat	7 g	Iron	1 mg
Sugars	36 g	Added Sugars	36 g	Potassium	50 mg
Dietary Fiber	1 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

