## 569029 - Chef Pierre® Meringue Premium Pie 10" Chocolate 4ct/4...

A thick layer of creamy chocolate filling topped with a fluffy tower of meringue.



MARKETING

PRODUCT SP	PECI	FICATIONS							Q
Code	e Dist Prod Code			GTIN			Calculated Pack		
09291		569029	10032100092910			4 x 49 OZ			
Brand	Brand Brand O			her			GPC Description		
Chef Pierre	Chef Pierre SARA L		A LEE FROZEN BAKERY			Pies/Pastries - Sweet (Frozen)			
Gross Weig	ht	Net Weight	Case/Catch	Weight	Neight Country Of Origi		n Koshe	er	Child Nutrition
13.907 LBR		12.25 LBR	No	United States		nited States	Undecla	red	No

Shipping								
Length	Width	Height	Volume	TIxHI	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		

ALLERGENS	<u> </u>	SERVING SUGGESTIONS	ING
	ontain' ; <b>N</b> = 'Free From' ; <b>UN</b> = 'Undeclared' ; <b>50</b> = 'Derived from Ingredients' ; <b>60</b> = 'Not <b>I</b> = 'No Info'	1/10 Pie	SKI ENF
Milk - C	S Peanuts - C		RED RIB
🜔 Eggs - C	Tree Nuts - C		SO) STA
🗞 Soy - C	🔊 Fish - C		COI PRO NAT
Wheat - C	Shellfish - C		CHC (CA
🗞 Sesame - N			CAF AGA CRE FAT
HANDLING SUGGE	STIONS	PREPARATION & COOKING SUGGESTIONS	ALC
Keep Frozen		1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. FOR BEST RESULTS, PLATE SLICES: thaw covered 4-5 hours in refrigerator. OR thaw whole, sliced pie: covered 8 hours or overnight in refrigerator. 3. Serve thawed portions at once or hold covered in refrigerator up to 3 days.	

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MORE INFORMATION



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.

#### DIENTS

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ILK, HIGH FRUCTOSE CORN SYRUP, SUGAR, ED FLOUR (WHEAT FLOUR, NIACIN, ED IRON, THIAMIN MONONITRATE, AVIN, FOLIC ACID), VEGETABLE OIL (PALM, AN), WATER, CORN SYRUP, MODIFIED CORN H, HYDROGENATED PALM KERNEL OIL, INS 2% OR LESS: COCOA, COCOA SSED WITH ALKALI, SALT, EGG WHITES, AL AND ARTIFICIAL FLAVOR, CORN STARCH, LATE LIQUOR, SOY LECITHIN, GUMS B BEAN, CELLULOSE, XANTHAN, GUAR, HYDRATE), POLYSORBATE (65 AND 60), AGAR, SODIUM PHOSPHATE, SODIUM ALUM, I OF TARTAR, POLYGLYCEROL ESTERS OF ACIDS, SODIUM CITRATE, SODIUM TE, BETA CAROTENE.

# <sup>Chef Pierre</sup> 569029 - Chef Pierre® Meringue Premium Pie 10" Chocolate 4ct/4...

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## NUTRITIONAL ANALYSIS

Calories	350	Total Fat	16	Sodium	260 mg
Protein	2 g	Trans Fat	0 g	Calcium	75 mg
Total Carbohydrates	46 g	Saturated Fat	9 g	Iron	1 mg
Sugars	29 g	Added Sugars	28 g	Potassium	180 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



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