569596 - Chef Pierre Cream Pie 10 Classic Strawberry 6ct/27oz

A generous layer of light and creamy strawberry filling made with real strawberries, finished with whipped topping.



MARKETING



Simply thaw-and-serve to fit any operation.

Nutrition Facts

6.0 Servings per container

Serving Size 1/6 PIE (128a)

Amount Per Serving Calories

	% Daily Value*
Total Fat 20	26%
Saturated Fat 14 g	69%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 280 mg	12%

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Total Carbohydrates 50 g	18%
Dietary Fiber 1 g	4%
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Total Sugars 33 g Includes 31 g Added Sugars 63%

Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 42 mg	4%
Iron 1 mg	6%
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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
07153	569596	10032100071533	6 x 27 OZ

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
12.01 LBR	10.125 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.60 INH	10.00 INH	8.10 INH	0.92 FTQ	8x5	270 Days	0.0 FAH / 27.0 FAH

HANDLING SUGGESTIONS



SERVING SUGGESTIONS

Keep Frozen

1/6 Pie

PREPARATION & COOKING SUGGESTIONS

•STORE FROZEN •CUT FROZEN •STORE 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, 1 hour in refrigerator. To thaw whole, sliced pie: cover pie, thaw 2 hours or overnight in refrigerator. 3. For best results, serve portions immediately after thawing. Hold unused portions covered in the refrigerator up to 3 days; Do not refreeze.

INGREDIENTS



WHIPPED TOPPING (WATER, HYDROGENATED PALM KERNEL OIL, HIGH FRUCTOSE CORN SYRUP, CARBOHYDRATE GUM, POLYSORBATE 60, SUGAR, POLYGLYCEROL ESTERS OF FATTY ACIDS, SALT, SOY LECITHIN, SODIUM CITRATE, NATURAL AND ARTIFICIAL FLAVOR, DISODIUM PHOSPHATE, XANTHAN GUM, BETA CAROTENE), WATER, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), STRAWBERRIES, HIGH FRUCTOSE CORN SYRUP, GRAHAM FLOUR, WHEY, MODIFIED FOOD STARCH, CONTAINS 2% OR LESS: MOLASSES, SALT, DEXTROSE, CITRIC ACID, BAKING SODA, SALT, HONEY, RED 40 (COLOR).

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 - C

(5) Peanuts - 30

(()) Eggs - 30

(1) Tree - 30

🗞) Soybean - C







(%) Sesame - 30



!) Oats - 30

(!) Corn - 30

(!) Seed Products - 30

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	390
Protein	2 g
Total Carbohydrates	50 g
Sugars	33 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	20
Trans Fat	0 g
Saturated Fat	14 g
Added Sugars	31 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	280 mg
Calcium	42 mg
Iron	1 mg
Potassium	140 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES



