

# 569323 - Chef Pierre Traditional Fruit Pie 10 Unbaked Lemon Kr...

We start with 2 golden tender flaky pie crust layers, filled with a lightly lemon filling, finished with a rich and crunchy streusel topping.



## MARKETING

Fruit is the #1 ingredient



## PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
09265	569323	10032100092651	6 x 46 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
20.04 LBR	17.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.10 INH	10.20 INH	5.60 INH	0.66 FTQ	8x7	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'

- Milk - C
- Eggs - C
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

## HANDLING SUGGESTIONS



Keep Frozen

## MORE INFORMATION



## SERVING SUGGESTIONS



1/10 Pie

## PREPARATION & COOKING SUGGESTIONS



Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 400°F or preheat convection oven to 375°F (with blower fan on). 2. Remove frozen pie(s) from carton; remove overwrap. 3. Break up streusel topping and spread evenly over pie. 4. Place pie(s) on preheated sheet pan. 5. Bake in 400°F conventional oven 60-65 minutes or bake in 375°F convection oven 50-55 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 165°F. Note: Ovens vary, adjust time and temperature as necessary. 6. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! 7. Cool at room temperature for about 1-1/2 hours before cutting or serving. 8. Serve immediately or may be held in the refrigerator or at room temperature for 5 days. ...

# Nutrition Facts

10.0 Servings per container

**Serving Size** 1/10 PIE (130g)

**Amount Per Serving**

**Calories** **370**

% Daily Value\*

**Total Fat** 14 **18%**

Saturated Fat 6 g **30%**

Trans Fat 0 g

**Cholesterol** 30 mg **10%**

**Sodium** 390 mg **17%**

**Total Carbohydrates** 58 g **21%**

Dietary Fiber 0 g **0%**

Total Sugars 29 g

Includes 29 g Added Sugars **58%**

**Protein** 4 g

Vitamin D 0 mcg 0%

Calcium 15 mg 2%

Iron 2 mg 10%

Potassium 50 mg 2%

\* 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, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, CORN SYRUP, VEGETABLE OIL (PALM, SOYBEAN), EGGS, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: LEMON JUICE CONCENTRATE, WHITE GRAPE JUICE CONCENTRATE, SALT, BUTTER (CREAM, SALT), LEMON JUICE SOLIDS, NATURAL FLAVORS, CELLULOSE GEL, LEMON OIL, WHEAT GLUTEN, MONO- AND DIGLYCERIDES, COLORED WITH (ANNATTO EXTRACT, TURMERIC).

