

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).

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NUTRITIONAL ANALYSIS



| | |
|---------------------|------|
| Calories | 370 |
| Protein | 4 g |
| Total Carbohydrates | 58 g |
| Sugars | 29 g |
| Dietary Fiber | 0 g |
| Lactose | |
| Sucrose | |
| Vitamin A (IU) | |
| Vitamin A (RE) | |
| Vitamin C | |
| Magnesium | |
| Monosodium | |

| | |
|---------------------|-------|
| Total Fat | 14 |
| Trans Fat | 0 g |
| Saturated Fat | 6 g |
| Added Sugars | 29 g |
| Polyunsaturated Fat | |
| Monounsaturated Fat | |
| Cholesterol | 30 mg |
| Vitamin D | 0 mcg |
| Vitamin E | |
| Folate | |
| Vitamin B-6 | |
| Sulphites | |

| | |
|--------------|--------|
| Sodium | 390 mg |
| Calcium | 15 mg |
| Iron | 2 mg |
| Potassium | 50 mg |
| Zinc | |
| Phosphorus | |
| Thiamin | |
| Niacin | |
| Riboflavin | |
| Vitamin B-12 | |
| Nitrates | |

NUTRITIONAL CLAIMS



MORE IMAGES

