568526 - Chef Pierre Cream Layer Pie 10 Chocolate Cream 4ct/39...

We start with a crunchy cookie crust, 3 creamy chocolate layers and finished with crunchy chocolate shavings.



MARKETING

Simply thaw-and-serve to fit any operation.

Nutrition Facts

9.0 Servings per container

Serving Size

1/9 PIE (126a)

Amount Per Serving Calories

Cholesterol 5 mg

2%

	% Daily Value*
Total Fat 32	41%
Saturated Fat 23 g	115%
Trans Fat 0 g	

Sodium 340 mg	14%	
Total Carbohydrates 46 g	17%	
Dietary Fiher 3 g	11%	

Total Sugars 32 g Includes 32 g Added Sugars 64%

Protein 3 g Vitamin D 0 mcg 0% Calcium 20 mg 2%

Iron 1 mg 6% Potassium 210 mg 4%

PRODUCT SPECIFICATIONS

Code Dist Prod Code		GTIN	Calculated Pack	
07181	568526	10032100071816	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
11.36 LBR	9.75 LBR	No	United States	Undeclared	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	270 Days	0.0 FAH / 27.0 FAH

HANDLING SUGGESTIONS



SERVING SUGGESTIONS

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. FOR BEST RESULTS, plate slices: thaw covered 2 - 3 hours in refrigerator. OR thaw, whole, sliced pie: covered, 4 - 5 hours in refrigerator. 3. Serve thawed portions at once or hold covered in refrigerator for 2 days. Use promptly. Do not refreeze.

Keep Frozen



1/9 Pie

INGREDIENTS



OILS), HIGH FRUCTOSE CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), COCOA PROCESSED WITH ALKALI, HYDROGENATED PALM KERNEL OIL CONTAINS 2% OR LESS: CORN SYRUP, CREAM, DARK CHOCOLATE [SUGAR, CHOCOLATE COCOA BUTTER, BUTTER OIL, SOY LECITHIN, NATURAL VANILLA FLAVOR], MILK, GUMS (XANTHAN, GUAR, CARBOHYDRATE, LOCUST BEAN AND CELLULOSE GUMS), SALT, MODIFIED CORN STARCH, DEXTROSE, NATURAL AND ARTIFICIAL FLAVORS, SODIUM CASEINATE, CHOCOLATE, POLYSORBATE 60, BETA-CAROTENE (COLOR), SOY LECITHIN, CORN STARCH, CORN FLOUR, SORBITAN MONOSTEARATE, DISODIUM PHOSPHATE, POLYGLYCEROL ESTERS OF FATTY ACIDS

SODIUM CITRATE, MONO- AND DIGLYCERIDES,

BAKING SODA, CARRAGEENAN.

WATER, SUGAR, VEGETABLE OIL (PAW

KERNEL, PALM, SOYBEAN AND COCONUT

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

(S) Peanuts - 30

(f) Eggs - 30

(1) Tree - 30

🗞 Soybean - C



(🕸) Wheat - C



(%) Sesame - 30



Oats - 30

(!) Corn - 30

Seed Products - 30

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.

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NUTRITIONAL ANALYSIS



Calories	480
Protein	3 g
Total Carbohydrates	46 g
Sugars	32 g
Dietary Fiber	3 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	32
Trans Fat	0 g
Saturated Fat	23 g
Added Sugars	32 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	5 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	340 mg
Calcium	20 mg
Iron	1 mg
Potassium	210 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES



