



MARKETING

Our famous Hi-Pie filled with over 1 pound of sweet juicy strawberries and tart rhubarb from the Pacific Northwest between 2 tender golden flaky pie crust layers.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
09289		10032100092897				
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	
22.110 LBR	18.0 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.900 INH	10.300 INH	10.300 INH	1.222 FTQ	8x4	455 Days	0.0 FAH / 27.0 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

Keep Frozen 2 days refrigerated after baking, 2 days ambient (wrapped)

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - INII

Eggs - INII

Soybean - INII

Wheat - C

Sesame - INII

Oats - INII

Seed Products - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - INII

Crustaceans - INII

Corn - INII

Molluscs - INII

Nutrition Facts

12.0 Servings per container

Serving Size

1/12 PIE

Amount Per Serving

Calories

370

% Daily Value*

Total Fat 21 g

27%

Saturated Fat 8 g

40%

Trans Fat 0 g

Cholesterol 0 mg

0%

Sodium 360 mg

16%

Total Carbohydrates 43 g

16%

Dietary Fiber 1 g

4%

Total Sugars 14 g

Includes 14 g Added Sugars

28%

Protein 2 g

Vitamin D 0 mcg

0%

Calcium 60 mg

4%

Iron 0.5 mg

2%

Potassium 55 mg

0%

* 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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Page 1 of 2

Fruit is the #1 ingredient

PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 400°F or preheat convection oven to 350°F (with blower fan on). 2. Remove frozen pie(s) from carton; remove overwrap. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust; place pie(s) on preheated sheet pan. 4. Bake in 400°F conventional oven 70-75 minutes or bake in 350°F convection oven 60-65 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 145°F. Note: Ovens vary, adjust time and temperature as necessary. 5. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! 6. Cool at room temperature for about 2 hours before cutting or serving. 7. Serve immediately. May be held covered at room temperature or in the refrigerator.

SERVING SUGGESTIONS

1/12 Pie

MORE INFORMATION

