

Chef Pierre

568903 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Cherr...

Our famous Hi-Pie filled with over 1 pound of tart orchard-grown Michigan cherries.



MARKETING

Fruit is the #1 ingredient

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
09278	568903	10032100092781	6 x 47 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
21.73 LBR	17.625 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
19.94 INH	10.13 INH	10.13 INH	1.18 FTQ	8x4	455 Days	0.0 FAH / 27.0 FAH

HANDLING SUGGESTIONS

Keep Frozen

SERVING SUGGESTIONS

1/10 Pie

INGREDIENTS

CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT.

- 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 - 30

Eggs - 30

Soybean - 30

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30
- Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (133g)

Amount Per Serving

Calories420

% Daily Value*

Total Fat 2228%

Saturated Fat 9 g45%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 370 mg15%

Total Carbohydrates 55 g17%

Dietary Fiber 1 g7%

Total Sugars 30 g

Includes 16 g Added Sugars34%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 10 mg2%

Iron 0.5 mg10%

Potassium 85 mg2%

* 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.
- 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 65-70 minutes or bake in 350°F convection oven 55-60 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 155°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.
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NUTRITIONAL ANALYSIS



Calories	420	Total Fat	22	Sodium	370 mg
Protein	3 g	Trans Fat	0 g	Calcium	10 mg
Total Carbohydrates	55 g	Saturated Fat	9 g	Iron	0.5 mg
Sugars	30 g	Added Sugars	16 g	Potassium	85 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



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