

Chef Pierre

569365 - Chef Pierre Meringue Pie 10 Lemon 6ct/36oz

We start with a graham crust filled with a naturally zesty lemon citrus filling, topped with a thick layer of fluffy meringue.



MARKETING

Simply thaw-and-serve to fit any operation.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
07138	569365	10032100071380	6 x 36 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	
15.44 LBR	13.5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.80 INH	10.20 INH	9.50 INH	1.11 FTQ	8x4	365 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

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 - C

Soybean - C

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30

Nutrition Facts

8.0 Servings per container

Serving Size1/8 PIE (128g)

Amount Per Serving

Calories290

% Daily Value*

Total Fat 810%

Saturated Fat 3 g15%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 270 mg12%

Total Carbohydrates 54 g20%

Dietary Fiber 1 g4%

Total Sugars 38 g

Includes 38 g Added Sugars76%

Protein 2 g

Vitamin D 0 mcg0%

Calcium 11 mg0%

Iron 1 mg6%

Potassium 48 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.

INGREDIENTS

WATER, SUGAR, HIGH FRUCTOSE CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM AND SOYBEAN OILS), CORN SYRUP, GRAHAM FLOUR, MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: EGG WHITES, SALT, LEMON JUICE CONCENTRATE, MOLASSES, DEXTROSE, BAKING SODA, HONEY, CITRIC ACID, SODIUM CITRATE, GUMS (CAROB BEAN, CELLULOSE, GUAR, XANTHAN), AGAR, CARRAGEENAN, KONJAC FLOUR, NATURAL FLAVOR, CORN STARCH, SODIUM PHOSPHATE, SODIUM ALUM, CREAM OF TARTAR, COLORED WITH (TURMERIC AND ANNATTO EXTRACT), SOY FLOUR

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PREPARATION & COOKING SUGGESTIONS

1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. PLATE SLICES: thaw covered, 3-4 hours in refrigerator. To thaw whole, sliced pie: cover pie, thaw 6-8 hours or overnight in refrigerator. 3. For best results, serve portions immediately after thawing. Hold unused portions covered in the refrigerator up to 5 days; Do not refreeze.

SERVING SUGGESTIONS

1/8 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	290	Total Fat	8	Sodium	270 mg
Protein	2 g	Trans Fat	0 g	Calcium	11 mg
Total Carbohydrates	54 g	Saturated Fat	3 g	Iron	1 mg
Sugars	38 g	Added Sugars	38 g	Potassium	48 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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