

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 | TlxHl | 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 |

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 - NI

Eggs - NI

Soy - NI

Wheat - NI

Sesame - NI
- Peanuts - NI

Tree Nuts - NI

Fish - NI

Shellfish - NI

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

SERVING SUGGESTIONS

1/8 Pie

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.

Nutrition Facts

| | |
|------------------------|---|
| Servings per container | |
| Serving Size | |
| Amount Per Serving | |
| Calories | |
| % Daily Value* | |
| Total Fat | % |
| Saturated Fat | % |
| Trans Fat | |
| Cholesterol | % |
| Sodium | % |
| Total Carbohydrates | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugars | % |
| Protein | |
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| Potassium | % |

* 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

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NUTRITIONAL ANALYSIS



NUTRITIONAL CLAIMS



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