

# 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.

## Nutrition Facts

8.0 Servings per container

**Serving Size** 1/8 PIE (128g)

**Amount Per Serving**  
**Calories** **290**

% Daily Value\*

**Total Fat** 8 **10%**

Saturated Fat 3 g **15%**

Trans Fat 0 g

**Cholesterol** 0 mg **0%**

**Sodium** 270 mg **12%**

**Total Carbohydrates** 54 g **20%**

Dietary Fiber 1 g **4%**

Total Sugars 38 g

Includes 38 g Added Sugars **76%**

**Protein** 2 g

Vitamin D 0 mcg 0%

Calcium 11 mg 0%

Iron 1 mg 6%

Potassium 48 mg 2%

\* 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.

## 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

## 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
- Soy - C
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

## SERVING SUGGESTIONS

1/8 Pie

## 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

## HANDLING SUGGESTIONS

Keep Frozen

## 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.

## MORE INFORMATION

# 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.

## NUTRITIONAL ANALYSIS



Calories	290
Protein	2 g
Total Carbohydrates	54 g
Sugars	38 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8
Trans Fat	0 g
Saturated Fat	3 g
Added Sugars	38 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	270 mg
Calcium	11 mg
Iron	1 mg
Potassium	48 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

