

# 569134 - Chef Pierre Open Face Pie 10 Unbaked Coconut Custard ...

Soft, creamy egg set coconut filling nestled inside a traditional crust.



## MARKETING

Open face specialty pies are perfect for takeout, increasing sales as a desserts to-go option

## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
07124	569134	10032100071243	6 x 42 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
18.23 LBR	15.75 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.10 INH	10.20 INH	5.40 INH	0.64 FTQ	8x7	270 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 - C
- Eggs - C
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - C
- Fish - 30
- Shellfish - 30

## HANDLING SUGGESTIONS

Keep Frozen

## MORE INFORMATION

## SERVING SUGGESTIONS

1/10 Pie

## PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 350°F or preheat convection oven to 350°F (with blower fan on). 2. Remove frozen pie(s) from carton; remove protective parchment(s). 3. Note: To repair cracked or broken dough, moisten with warm water, press over damaged area. 4. Place frozen pie(s) on sheet pan. 5. Bake in 350°F convection oven about 80-90 minutes or bake in 350°F convection oven 45-55 minutes\* until top of pie is set with darker outer ring; filling should shake like gelatin. Filling temperature must reach 165°F. Do not overbake! Ovens vary; adjust time and temperature as necessary. \*Convection Oven Only: To avoid over-browning, place aluminum foil over pie surface while baking. Remove foil during the last 5-10 minutes of baking time. 6. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s). 7. Cool at room temperature for about 1 hour before cutting or serving. 8. Serve immediately or may be held covered in the refri...

## Nutrition Facts

10.0 Servings per container	
<b>Serving Size</b>	<b>1/10 PIE (119g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>270</b>
% Daily Value*	
<b>Total Fat</b> 14	<b>17%</b>
Saturated Fat 5 g	<b>23%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 70 mg	<b>25%</b>
<b>Sodium</b> 410 mg	<b>16%</b>
<b>Total Carbohydrates</b> 32 g	<b>11%</b>
Dietary Fiber 0 g	<b>4%</b>
Total Sugars 15 g	
Includes 12 g Added Sugars	<b>24%</b>
<b>Protein</b> 6 g	
Vitamin D 0 mcg	50%
Calcium 83 mg	6%
Iron 1 mg	2%
Potassium 125 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.

## INGREDIENTS

WHOLE AND NONFAT MILK, EGGS, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, PALM AND SOYBEAN OILS, SUGAR, COCONUT, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVOR, SODIUM TRIPOLYPHOSPHATE

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## NUTRITIONAL ANALYSIS



Calories	270
Protein	6 g
Total Carbohydrates	32 g
Sugars	15 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	14
Trans Fat	0 g
Saturated Fat	5 g
Added Sugars	12 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	70 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	410 mg
Calcium	83 mg
Iron	1 mg
Potassium	125 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

