

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

HANDLING SUGGESTIONS

Keep Frozen

SERVING SUGGESTIONS

1/10 Pie

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

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
- Soybean - 30
- Wheat - C
- Sesame - 30
- Oats - 30
- Seed Products - 30
- Peanuts - 30
- Tree - C
- Fish - 30
- Shellfish - 30
- Crustaceans - 30
- Corn - 30

Nutrition Facts

10.0 Servings per container	
Serving Size	1/10 PIE (119g)
Amount Per Serving	
Calories	270
% Daily Value*	
Total Fat 14	17%
Saturated Fat 5 g	23%
Trans Fat 0 g	
Cholesterol 70 mg	25%
Sodium 410 mg	16%
Total Carbohydrates 32 g	11%
Dietary Fiber 0 g	4%
Total Sugars 15 g	
Includes 12 g Added Sugars	24%
Protein 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.

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. Se...

MORE INFORMATION

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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



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