568882 - Chef Pierre Traditional Fruit Pie 10 Unbaked Cherry 6...

Our classic cherry pie filled with tart Michigan cherries between 2 golden tender flaky pie crust layers.



MARKETING

Fruit is the #1 ingredient

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
09275	568882	10032100092750	6 x 46 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
19.63 LBR	17.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
20.00 INH	10.20 INH	5.60 INH	0.66 FTQ	8x7	455 Days	0.0 FAH / 27.0 FAH

Nutrition Facts

10.0 Servings per container

Serving Size 1/10 PIE (130a)

Amount Per Serving

Calories	310
% C	Daily Value*
Total Fat 13	17%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 290 mg	13%
Total Carbohydrates 45 g	16%
Dietary Fiber 1 g	4%
Total Sugars 18 g	
Includes 13 g Added Sugars	26%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 2 mg	10%
Potassium 90 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.

ALLERGENS



SERVING SUGGESTIONS

1/10 Pie



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'

(例 Milk - C

(Peanuts - C

(Eggs - C

(1) Tree Nuts - C



Fish - C

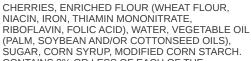




(M) Shellfish - C

Sesame - N

INGREDIENTS



SUGAR, CORN SYRUP, MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: WHITE GRAPE JUICE CONCENTRATE, SALT, WHEAT GLUTEN.

HANDLING SUGGESTIONS



Keep Frozen

PREPARATION & COOKING SUGGESTIONS



Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 400°F or preheat convection oven to 350°F (with blower fan on). 2. Remove frozen pie(s) from carton. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust. 4. To repair cracked or broken dough; moisten with warm water, press over damaged area. 5. Place pie(s) on preheated sheet pan. 6. Bake in 400°F conventional oven 60-65 minutes or bake in 350°F convection oven for 55-60 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 155°F. Note: Ovens vary, adjust time and temperature as necessary. 7. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! 8. Cool at room temperature for about 2 hours before cutting or serving. 9. Serve immediately. May be held covered at room temperature for 5 days or in the refrigerator for 5 days. ..

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	310
Protein	3 g
Total Carbohydrates	45 g
Sugars	18 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat 13 Trans Fat 0 g Saturated Fat 6 g Added Sugars 13 g Polyunsaturated Fat Monounsaturated Fat Cholesterol 0 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6 Sulphites		
Saturated Fat 6 g Added Sugars 13 g Polyunsaturated Fat Monounsaturated Fat Cholesterol 0 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Total Fat	13
Added Sugars 13 g Polyunsaturated Fat Monounsaturated Fat Cholesterol 0 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Trans Fat	0 g
Polyunsaturated Fat Monounsaturated Fat Cholesterol 0 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Saturated Fat	6 g
Monounsaturated Fat Cholesterol 0 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Added Sugars	13 g
Cholesterol 0 mg Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Polyunsaturated Fat	
Vitamin D 0 mcg Vitamin E Folate Vitamin B-6	Monounsaturated Fat	
Vitamin E Folate Vitamin B-6	Cholesterol	0 mg
Folate Vitamin B-6	Vitamin D	0 mcg
Vitamin B-6	Vitamin E	
	Folate	
Sulphites	Vitamin B-6	
	Sulphites	

Sodium	290 mg
Calcium	10 mg
Iron	2 mg
Potassium	90 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES





