

Chef Pierre

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	TlxHl	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

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 - C

Wheat - C

Sesame - N

Peanuts - C

Tree Nuts - C

Fish - C

Shellfish - C

SERVING SUGGESTIONS

1/10 Pie

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

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. ...

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per Serving

Calories310

% Daily Value\*

Total Fat1317%

Saturated Fat6 g30%

Trans Fat0 g

Cholesterol0 mg0%

Sodium290 mg13%

Total Carbohydrates45 g16%

Dietary Fiber1 g4%

Total Sugars18 g

Includes 13 g Added Sugars26%

Protein3 g

Vitamin D0 mcg0%

Calcium10 mg0%

Iron2 mg10%

Potassium90 mg2%

\* 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

CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), SUGAR, CORN SYRUP, MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: WHITE GRAPE JUICE CONCENTRATE, SALT, WHEAT GLUTEN.

Last Saved: 26 April 2024 | Printed: 02 May 2024

Powered by Syndigo LLC - syndigo.com

Page 1 of 2

Chef Pierre

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.

NUTRITIONAL ANALYSIS

Calories	310	Total Fat	13	Sodium	290 mg
Protein	3 g	Trans Fat	0 g	Calcium	10 mg
Total Carbohydrates	45 g	Saturated Fat	6 g	Iron	2 mg
Sugars	18 g	Added Sugars	13 g	Potassium	90 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

