Chef Pierre

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

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

MARKETING 📢

Fruit is the #1 ingredient

Nutrition Facts

10.0 Servings per container

Serving Size	**1/10 PIE (130g)**

Amount Per Serving

Calories 310

% 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.

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

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL

HANDLING SUGGESTIONS

Keep Frozen

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

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.

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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...

SERVING SUGGESTIONS

1/10 Pie

MORE INFORMATION

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