

568799 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Wild ...

Our famous Hi-Pie filled with over 1 pound of blueberries, red raspberries, blackberries, and cranberries between 2 lemon zest flavored pie crust layers.



MARKETING

Fruit is the #1 ingredient



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
09263	568799	10032100092637	6 x 47 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
21.19 LBR	17.625 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.94 INH	10.13 INH	10.13 INH	1.18 FTQ	8x4	455 Days	0.0 FAH / 27.0 FAH

Nutrition Facts

10.0 Servings per container
Serving Size 1/10 PIE (133g)

Amount Per Serving
Calories **370**

% Daily Value*

Total Fat 17	22%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 5 mg	1%
Sodium 170 mg	7%
Total Carbohydrates 54 g	20%
Dietary Fiber 3 g	11%
Total Sugars 23 g	
Includes 21 g Added Sugars	42%

Protein 3 g

Vitamin D 0 mcg	0%
Calcium 20 mg	0%
Iron 0.5 mg	2%
Potassium 95 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



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 - 30
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

SERVING SUGGESTIONS



1/10 Pie

INGREDIENTS



FRUIT (BLACKBERRIES, BLUEBERRIES, RED RASPBERRIES, CRANBERRIES), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE OIL (PALM, SOYBEAN), WATER, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: BUTTER (CREAM, SALT), SALT, LEMON OIL, WHITE GRAPE JUICE CONCENTRATE.

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; remove overwrap. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust; place pie(s) on preheated sheet pan. 4. Bake in 400°F conventional oven 70-75 minutes or bake in 350°F convection oven 60-65 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. 5. Remove pie(s) from oven on sheet pan. never handle hot pie(s) by edges of pie pan(s)! Caution! Filling will be hot! 6. Cool at room temperature for about 2 hours before cutting or serving. 7. Serve immediately. May be held covered at room temperature for 2 days or in the refrigerator for 4 days. ...

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	370
Protein	3 g
Total Carbohydrates	54 g
Sugars	23 g
Dietary Fiber	3 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	17
Trans Fat	0 g
Saturated Fat	7 g
Added Sugars	21 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	5 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	170 mg
Calcium	20 mg
Iron	0.5 mg
Potassium	95 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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