



MARKETING

Nutrition Facts

10.0 Servings per container	
Serving Size	1/10 PIE (130g)
Amount Per Serving	
Calories	280
% Daily Value*	
Total Fat 8	10%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 350 mg	15%
Total Carbohydrates 54 g	17%
Dietary Fiber 4 g	11%
Total Sugars 13 g	
Includes Added Sugars	0%

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
07106	568950	10032100071069	6 x "10"***

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
19.66 LBR	17.25 LBR	No		Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.40 INH	10.00 INH	5.60 INH	.66	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 - N
- Soy - N
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS

1/10 Pie

INGREDIENTS

CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MALTODEXTRIN, VEGETABLE OIL (PALM, SOYBEAN), MODIFIED CORN STARCH, POLYDEXTROSE, CONTAINS 2% OR LESS: GLYCERIN, SALT, WHEY (MILK), SOY LECITHIN, SOYBEAN OIL, ASPARTAME, POTASSIUM SORBATE (PRESERVATIVE), BAKING SODA

HANDLING SUGGESTIONS

PREPARATION & COOKING SUGGESTIONS

To Bake and Serve: 1. Place sheet pan in oven; preheat oven to 425°F conventional or to 350°F convection (with blower fan on). 2. Remove frozen pie(s) from carton, place on preheated sheet pan. 3. Cut 8 slits, 1-inch each, around outer edge of each pie's top. 4. Bake in 425°F conventional oven for 50-55 minutes or bake in 350°F convection oven for 45-50 minutes (with blower fan on). Bake until crusts are light brown or filling starts to boil. 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). 6. Cool to room temperature about 2 hours before cutting or serving. For best result, cool pie overnight.

MORE INFORMATION

NUTRITIONAL ANALYSIS



Calories	280	Total Fat	8	Sodium	350 mg
Protein	3 g	Trans Fat	0 g	Calcium	20 mg
Total Carbohydrates	54 g	Saturated Fat	3 g	Iron	0.5 mg
Sugars	13 g	Added Sugars		Potassium	80 mg
Dietary Fiber	4 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



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