

MARKETING



Nutrition Facts

10.0 Servings per container

Serving Size 1/10 PIE (130a)

Amount Per Serving **Calories**

	% 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

0% **Includes Added Sugars** Protein 3 g

Vitamin D 0 mcg 0% Calcium 20 mg 2% Iron 0.5 ma 10%

Potassium 80 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

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

PRODUCT SPECIFICATIONS

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

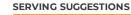
Brand	Brand Owner	GPC Description		
Chef Pierre	SARA LEE FROZEN BAKERY	Pies/Pastries - Sweet (Frozen)		

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	TIxHI	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







INGREDIENTS



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'

(취) Milk - C

(Peanuts - N

(Eggs - N

(1) Tree Nuts - N

(M) Shellfish - N

🗞 Soy - N

Fish - N

🛞 Wheat - C (%) Sesame - N 1/10 Pie



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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.

HANDLING SUGGESTIONS



MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	280
Protein	3 g
Total Carbohydrates	54 g
Sugars	13 g
Dietary Fiber	4 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8
Trans Fat	0 g
Saturated Fat	3 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	350 mg
Calcium	20 mg
Iron	0.5 mg
Potassium	80 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

