

Chef Pierre

569134 - Chef Pierre Open Face Pie 10 Unbaked Coconut Custard ...

Soft, creamy egg set coconut filling nestled inside a traditional crust.



MARKETING

Open face specialty pies are perfect for takeout, increasing sales as a desserts to-go option

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
07124	569134	10032100071243	6 x 42 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
18.23 LBR	15.75 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.10 INH	10.20 INH	5.40 INH	0.64 FTQ	8x7	270 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 - N

Wheat - C

Sesame - N

Peanuts - N

Tree Nuts - C

Fish - N

Shellfish - N

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 350°F or preheat convection oven to 350°F (with blower fan on). 2. Remove frozen pie(s) from carton; remove protective parchment(s). 3. Note: To repair cracked or broken dough, moisten with warm water, press over damaged area. 4. Place frozen pie(s) on sheet pan. 5. Bake in 350°F convectional oven about 80-90 minutes or bake in 350°F convection oven 45-55 minutes* until top of pie is set with darker outer ring; filling should shake like gelatin. Filling temperature must reach 165°F. Do not overbake! Ovens vary; adjust time and temperature as necessary. *Convection Oven Only: To avoid over-browning, place aluminum foil over pie surface while baking. Remove foil during the last 5-10 minutes of baking time. 6. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s). 7. Cool at room temperature for about 1 hour before cutting or serving. 8. Serve immediately or may be held covered in the refri...

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (119g)

Amount Per Serving

Calories270

% Daily Value*

Total Fat 1417%

Saturated Fat 5 g23%

Trans Fat 0 g

Cholesterol 70 mg25%

Sodium 410 mg16%

Total Carbohydrates 32 g11%

Dietary Fiber 0 g4%

Total Sugars 15 g

Includes 12 g Added Sugars24%

Protein 6 g

Vitamin D 0 mcg50%

Calcium 83 mg6%

Iron 1 mg2%

Potassium 125 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

WHOLE AND NONFAT MILK, EGGS, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, PALM AND SOYBEAN OILS, SUGAR, COCONUT, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVOR, SODIUM TRIPOLYPHOSPHATE

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

Powered by Syndigo LLC - syndigo.com

Page 1 of 2

Chef Pierre

569134 - Chef Pierre Open Face Pie 10 Unbaked Coconut Custard ...

Soft, creamy egg set coconut filling nestled inside a traditional crust.

NUTRITIONAL ANALYSIS

Calories	270	Total Fat	14	Sodium	410 mg
Protein	6 g	Trans Fat	0 g	Calcium	83 mg
Total Carbohydrates	32 g	Saturated Fat	5 g	Iron	1 mg
Sugars	15 g	Added Sugars	12 g	Potassium	125 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70 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

