



MARKETING

Simply thaw-and-serve to fit any operation.

Nutrition Facts

10.0 Servings per container

Serving Size1/9 PIE (126g)

Amount Per Serving

Calories370

% Daily Value*

Total Fat 1822%

Saturated Fat 5 g23%

Trans Fat 0 g

Cholesterol 20 mg7%

Sodium 260 mg10%

Total Carbohydrates 49 g16%

Dietary Fiber 1 g4%

Total Sugars 26 g

Includes 24 g Added Sugars40%

Protein 5 g

Vitamin D 0 mcg0%

Calcium 100 mg6%

Iron 0.5 mg6%

Potassium 200 mg4%

PRODUCT SPECIFICATIONS

| Code | Dist Prod Code | GTIN | Calculated Pack |
|-------|----------------|----------------|-----------------|
| 09267 | 938808 | 10032100092675 | 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 |
|--------------|------------|-------------------|-------------------|--------|-----------------|
| 17.44 LBR | 15.0 LBR | No | United States | Yes | No |

| Shipping | | | | | | |
|-----------|----------|----------|----------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 19.10 INH | 9.60 INH | 6.20 INH | 0.66 FTQ | 8x7 | 365 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 - C

Wheat - C

Sesame - N

Peanuts - C

Tree Nuts - C

Fish - C

Shellfish - C

SERVING SUGGESTIONS

1/10 PIE or 113grams

INGREDIENTS

SWEET POTATOES, WATER, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (SOYBEAN, PALM), NONFAT DRY MILK, EGGS, CORN SYRUP, CONTAINS 2% OR LESS: MODIFIED FOOD STARCH, SALT, NATURAL FLAVOR, CARRAGEENAN, SPICE, DEXTROSE.

HANDLING SUGGESTIONS

Keep Frozen

PREPARATION & COOKING SUGGESTIONS

To Heat and Serve: 1. Thaw whole pie as directed above. 2. Place sheet pan in over. Preheat conventional oven to 400°F or preheat convection oven to 350°F. 3. Place on flat baking sheet: To crispen crust and warm filling, reheat pie(s): 400°F Conventional: about 12 minutes for a warm filling; about 20 minutes for a hot filling. 350°F Convection: about 8 minutes for a warm filling; about 15 minutes for a hot filling. Note: Because ovens vary, adjust time and temperature as necessary. 4. Carefully remove pie(s) from oven on sheet pan.

MORE INFORMATION

NUTRITIONAL ANALYSIS



| | | | | | |
|---------------------|------|---------------------|-------|--------------|--------|
| Calories | 370 | Total Fat | 18 | Sodium | 260 mg |
| Protein | 5 g | Trans Fat | 0 g | Calcium | 100 mg |
| Total Carbohydrates | 49 g | Saturated Fat | 5 g | Iron | 0.5 mg |
| Sugars | 26 g | Added Sugars | 24 g | Potassium | 200 mg |
| Dietary Fiber | 1 g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 20 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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