

569554 - Chef Pierre Open Face Pie 10 Unbaked Pumpkin 6ct/46oz

A classic Fall favorite that starts with a tender golden flaky crust, filled with a lightly spiced pumpkin filling that's full of flavor.



MARKETING

Made with an optimal blend of pumpkin varieties for a consistent texture and firm bite



Nutrition Facts

10.0 Servings per container	
Serving Size	1/10 PIE (130g)
Amount Per Serving	
Calories	260
% Daily Value*	
Total Fat 9	13%
Saturated Fat 3.5 g	20%
Trans Fat 0 g	
Cholesterol 35 mg	12%
Sodium 370 mg	14%
Total Carbohydrates 42 g	15%
Dietary Fiber 1 g	4%
Total Sugars 20 g	
Includes 17 g Added Sugars	34%

Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 60 mg	4%
Iron 0.5 mg	6%
Potassium 115 mg	4%

* 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN			Calculated Pack	
09276	569554	10032100092767			6 x 46 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
19.53 LBR	17.25 LBR	No	United States		Yes	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.10 INH	10.20 INH	5.80 INH	0.69 FTQ	8x7	365 Days	0.0 FAH / 27.0 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

Keep Frozen



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
- Peanuts - 30
- Eggs - C
- Tree - 30
- Soybean - 30
- Fish - 30
- Wheat - C
- Shellfish - 30
- Sesame - 30
- Crustaceans - 30
- Oats - 30
- Corn - 30
- Seed Products - 30



INGREDIENTS

PUMPKIN, WHEY, HIGH FRUCTOSE CORN SYRUP, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SKIM MILK, EGGS, VEGETABLE OIL (PALM, SOYBEAN), SUGAR, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, SALT, SPICES (CINNAMON, NUEG), CARRAGEENAN, SODIUM PHOSPHATE, DEXTRIN, DEXTROSE, NATURAL FLAVORS.

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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 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 preheated 400°F. Conventional Oven, 65 - 70 minutes. Or bake in preheated 350°F. Convection Oven, 55 - 60 minutes (with blower fan on). Filling temperature must reach 165°F. Do not overbake! Ovens vary; adjust time and temperature as necessary. Filling doneness: outer edges of filling will have a firm set and some browning is normal. Center circle (4-6 inches) will have a soft set and shake like gelatin. Center filling will firm during cooling. 6. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pans! 7. Cool at roo...

SERVING SUGGESTIONS

1/10 PIE

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	260
Protein	4 g
Total Carbohydrates	42 g
Sugars	20 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	9
Trans Fat	0 g
Saturated Fat	3.5 g
Added Sugars	17 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	35 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	370 mg
Calcium	60 mg
Iron	0.5 mg
Potassium	115 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

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