

# 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

## 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

## HANDLING SUGGESTIONS

Keep Frozen

## SERVING SUGGESTIONS

1/10 PIE

## Nutrition Facts

10.0 Servings per container

**Serving Size** 1/10 PIE (130g)

**Amount Per Serving**

**Calories** **260**

% Daily Value\*

<b>Total Fat</b> 9	<b>13%</b>
Saturated Fat 3.5 g	<b>20%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 35 mg	<b>12%</b>
<b>Sodium</b> 370 mg	<b>14%</b>
<b>Total Carbohydrates</b> 42 g	<b>15%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 20 g	
Includes 17 g Added Sugars	<b>34%</b>

**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.

## 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, NUTMEG), CARRAGEENAN, SODIUM PHOSPHATE, DEXTRIN, DEXTROSE, NATURAL FLAVORS.

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

## 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 room temperature for about 2 hours before cutting or serving.

## MORE INFORMATION

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## 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



## MORE IMAGES

