568504 - Chef Pierre Traditional Fruit Pie 10 Unbaked Dutch Ap...

The All-American apple pie filled with orchard-fresh Michigan or Washington apples, finished with a rich and crunchy streusel topping

MARKETING 📢

Fruit is the #1 ingredient

PRODUCT SPECIFICATIONS 🔍

Code	Dist Prod Code	GTIN	Calculated Pack
09274	568504	10032100092743	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
19.63 LBR	17.25 LBR	No	United States	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
20.20 INH	10.00 INH	5.63 INH	0.66 FTQ	8x7	455 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

Nutrition Facts

10.0 Servings per container

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

Amount Per Serving

Calories 320

% Daily Value*

Total Fat 12	**15%**
Saturated Fat 5 g	**25%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 350 mg	**15%**
Total Carbohydrates 49 g	**18%**
Dietary Fiber 1 g	**4%**
Total Sugars 27 g	
Includes 22 g Added Sugars	**44%**
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 1 mg	6%
Potassium 85 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 advice.

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

INGREDIENTS ☰

APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM AND SOYBEAN OILS), CORN SYRUP, SUGAR. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED CORN STARCH, SALT, WHITE GRAPE JUICE CONCENTRATE, CELLULOSE GEL, CINNAMON, WHEAT GLUTEN, LEMON JUICE SOLIDS, NATURAL FLAVORS.

Chef Pierre

568504 - Chef Pierre Traditional Fruit Pie 10 Unbaked Dutch Ap...

The All-American apple pie filled with orchard-fresh Michigan or Washington apples, finished with a rich and crunchy streusel topping

PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 400°F or preheat convection oven to 375°F (with blower fan on). 2. Remove frozen pie(s) from carton; remove overwrap. 3. Break up streusel topping and spread evenly over pie. 4. Place pie(s) on preheat sheet pan. 5. Bake in 400°F conventional oven 65-70 minutes or bake in 375°F convection oven 55-60 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 155°F. Note: Ovens vary, adjust time and temperature as necessary. 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 2 hours before cutting or serving. 8. Serve immediately or may be held covered at room temperature for 2 days or in the refrigerator for 5 days.

SERVING SUGGESTIONS

1/10 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	320	**Total Fat**	12	**Sodium**	350 mg
Protein	3 g	**Trans Fat**	0 g	**Calcium**	10 mg
Total Carbohydrates	49 g	**Saturated Fat**	5 g	**Iron**	1 mg
Sugars	27 g	**Added Sugars**	22 g	**Potassium**	85 mg
Dietary Fiber	1 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	0 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