

# 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	TlxHI	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

## HANDLING SUGGESTIONS

Keep Frozen



## SERVING SUGGESTIONS

1/10 Pie



## Nutrition Facts

10.0 Servings per container	
<b>Serving Size</b>	<b>1/10 PIE (130g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>320</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 12	<b>15%</b>
Saturated Fat 5 g	<b>25%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 350 mg	<b>15%</b>
<b>Total Carbohydrates</b> 49 g	<b>18%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 27 g	
Includes 22 g Added Sugars	<b>44%</b>
<b>Protein</b> 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.

## 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.



## 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



## MORE INFORMATION



## 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.

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## NUTRITIONAL ANALYSIS



Calories	320
Protein	3 g
Total Carbohydrates	49 g
Sugars	27 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	12
Trans Fat	0 g
Saturated Fat	5 g
Added Sugars	22 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	350 mg
Calcium	10 mg
Iron	1 mg
Potassium	85 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

