



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	TlxHl	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

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

HANDLING SUGGESTIONS

Keep Frozen

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. ...

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per Serving

Calories320

% Daily Value\*

Total Fat 1215%

Saturated Fat 5 g25%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 350 mg15%

Total Carbohydrates 49 g18%

Dietary Fiber 1 g4%

Total Sugars 27 g

Includes 22 g Added Sugars44%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 10 mg0%

Iron 1 mg6%

Potassium 85 mg2%

\* 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.

Last Saved: 25 April 2024 | Printed: 13 May 2024

Powered by Syndigo LLC - syndigo.com

Page 1 of 2

Chef Pierre

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

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

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

