569323 - Chef Pierre Traditional Fruit Pie 10 Unbaked Lemon Kr...

We start with 2 golden tender flaky pie crust layers, filled with a lightly lemon filling, topped with a rich and crunchy streusel topping.



MARKETING

Fruit is the #1 ingredient

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
09265	65 569323	10032100092651	6 x 46 OZ	

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	
20.04 LBR	17.25 LBR	No	United States	Yes	No	

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
20.10 INH	10.20 INH	5.60 INH	0.66 FTQ	8x7	455 Days	0.0 FAH / 27.0 FAH

Nutrition Facts

10.0 Servings per container

Serving Size 1/10 PIE (130a)

Amount Per Serving Colorios

Calcium 15 mg

INGREDIENTS

Iron 2 ma

2%

10%

Calories	370
	% Daily Value*
Total Fat 14	18%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 390 mg	17%
Total Carbohydrates 58 g	21%
Dietary Fiber 0 g	0%
Total Sugars 29 g	
Includes 29 g Added Sugar	s 58%
Protein 4 g	
Vitamin D 0 mcg	0%

Potassium 50 mg	2%
* The % Daily Values (DV) tells you how much a nutrient in a serving of for contributes to a daily diet. 2,000 calories a day is used for general nutritic	

WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, CORN SYRUP,

VEGETABLE OIL (PALM, SOYBEAN), EGGS, MODIFIED CORN STARCH, CONTAINS 2% OR LESS:

(ANNATTO EXTRACT, TUMERIC).

LEMON JUICE CONCENTRATE, WHITE GRAPE JUICE CONCENTRATE, SALT, BUTTER (CREAM SALT), LEMON JUICE SOLIDS, NATURAL FLAVORS,

CELLULOSE GEL, LEMON OIL, WHEAT GLUTEN, MONO- AND DIGLYCERIDES, COLORED WITH

ALLERGENS



SERVING SUGGESTIONS



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'



(Peanuts - C



(1) Tree Nuts - C

(M) Shellfish - C



Fish - C

(🎕) Wheat - C

Sesame - N

1/10 Pie

HANDLING SUGGESTIONS



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 preheated sheet pan. 5. Bake in 400°F conventional oven 60-65 minutes or bake in 375°F convection oven 50-55 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 165°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 1-1/2 hours before cutting or serving. 8. Serve immediately or may be held in the refrigerator or at room temperature for 5 days. ..



MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	370
Protein	4 g
Total Carbohydrates	58 g
Sugars	29 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	14
Trans Fat	0 g
Saturated Fat	6 g
Added Sugars	29 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	30 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	390 mg
Calcium	15 mg
Iron	2 mg
Potassium	50 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

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