

## MARKETING

Simply thaw-and-serve to fit any operation.

## PRODUCT SPECIFICATIONS

| Code | Dist Prod Code | GTIN | Calculated Pack |
| :---: | :---: | :---: | :---: |
| 07114 | 568981 | 10032100071144 | $6 \times$ "10""" |


| 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 |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 12.46 LBR | 10.5 LBR | No | United States | Undeclared | No |


| Shipping |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |  |  |
| 19.63 INH | 10.06 INH | 9.56 INH | 1.09 FTQ | $8 \times 4$ | 270 Days | 0.0 FAH / 27.0 FAH |  |  |

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; $\boldsymbol{N}=$ ' 'Free From'; UN = 'Undeclared' $30=$ 'Free From Not Tested'; 50 = 'Derived from Ingredients'; $60=$ 'Not Derived From Ingredients'; $\mathbf{N I}=$ 'No Info'
(®) Milk - NI
(3) Peanuts - NI
(O) Eggs - Ni
(46) Tree Nuts - NI
(2) Soy - NI
(80) Fish-NI
(8)Wheat-NI
(112) Shellfish - NI
(0) Sesame - NI

HANDLING SUGGESTIONS
Keep Frozen

SERVING SUGGESTIONS
1/6 Pie

## Nutrition Facts

Servings per container
Serving Size
Amount Per Serving
Calories
\% Daily Value*

| Total Fat | $\%$ |
| :--- | ---: |
| Saturated Fat | $\%$ |
| Trans Fat | $\%$ |
| Cholesterol | $\%$ |
| Sodium | $\%$ |
| Total Carbohydrates | $\%$ |
|  |  |
| Total Sugars | $\%$ |

## Protein

| Vitamin D | $\%$ |
| :--- | :---: |
| Calcium | $\%$ |
| Iron | $\%$ |
| Potassium | $\%$ |

*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

## PREPARATION \& COOKING SUGGESTIONS

STORE FROZEN • CUT FROZEN • SERVE
CHILLED DO NOT HOLD AT ROOM
TEMPERATURE 1. Remove dome. Slice frozen pie; dip knife in hot water and wipe clean before each cut. 2. Plate desired portions. Cover remaining frozen pie and return to freezer. 3. For best results, serve portions at once while still frozen, or if softer texture is preferred, hold covered in refrigerator up to 1-2 hours. Do no refreeze.

## INGREDIENTS

# 568981 - Chef Pierre Cream Pie 10 No Sugar Added Chocolate 6ct... 

A generous layer of light and creamy chocolate filling thatâ $€^{T M}$ S finished with whipped topping and without the added sugar.


