

Chef Pierre

569344 - Chef Pierre Meringue Premium Pie 10 Lemon 4ct/46oz

A thick layer of real zesty lemon citrus filling sits inside a pastry crust, topped with a thick golden meringue layer.



MARKETING

Simply thaw-and-serve to fit any operation.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
09293	569344	10032100092934	4 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
13.09 LBR	11.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.63 INH	10.06 INH	7.81 INH	0.89 FTQ	8x5	365 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 - N

Eggs - C

Soy - C

Wheat - C

Sesame - N

Peanuts - N

Tree Nuts - N

Fish - N

Shellfish - N

SERVING SUGGESTIONS

1/10 Pie

HANDLING SUGGESTIONS

Keep Frozen

PREPARATION & COOKING SUGGESTIONS

1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. FOR BEST RESULTS, PLATE SLICES: Thaw covered 4-5 hours in refrigerator. OR thaw whole, sliced pie: covered 8 hours or overnight in refrigerator. 3. Serve thawed portions at once or hold covered in refrigerator up to 3 days. Use promptly. Do not refreeze.

MORE INFORMATION

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per Serving

Calories270

% Daily Value*

Total Fat 810%

Saturated Fat 3 g15%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 300 mg13%

Total Carbohydrates 48 g17%

Dietary Fiber2%

Total Sugars 31 g

Includes 31 g Added Sugars62%

Protein 1 g

Vitamin D 0 mcg0%

Calcium 10 mg0%

Iron 0 mg0%

Potassium 35 mg0%

* 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

WATER, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), CORN SYRUP, EGG WHITES, MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, LEMON JUICE CONCENTRATE, CITRIC ACID, GUMS (CAROB BEAN, CARRAGEENAN, XANTHAN, GUAR, CELLULOSE), SODIUM CITRATE, CORN STARCH, KONJAC FLOUR, LEMON OIL, SODIUM PHOSPHATE, CREAM OF TARTAR, SODIUM ALUM, AGAR, COLORED WITH (TURMERIC, ANNATTO EXTRACT).

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NUTRITIONAL ANALYSIS



Calories	270	Total Fat	8	Sodium	300 mg
Protein	1 g	Trans Fat	0 g	Calcium	10 mg
Total Carbohydrates	48 g	Saturated Fat	3 g	Iron	0 mg
Sugars	31 g	Added Sugars	31 g	Potassium	35 mg
Dietary Fiber		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



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