

# 569199 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Fruit...

Our famous Hi-Pie filled with over 1 pound of strawberries, apples, raspberries, rhubarb and blackberries between 2 tender golden flaky pie crust layers.



## MARKETING

Fruit is the #1 ingredient



## PRODUCT SPECIFICATIONS

| Code  | Dist Prod Code | GTIN           | Calculated Pack |
|-------|----------------|----------------|-----------------|
| 09285 | 569199         | 10032100092859 | 6 x 48 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 |
|--------------|------------|-------------------|-------------------|------------|-----------------|
| 21.92 LBR    | 18.0 LBR   | No                | United States     | Undeclared | No              |

| Shipping  |           |           |          |       |            |                      |
|-----------|-----------|-----------|----------|-------|------------|----------------------|
| Length    | Width     | Height    | Volume   | TlxHI | Shelf Life | Storage Temp From/To |
| 19.90 INH | 10.50 INH | 10.10 INH | 1.22 FTQ | 8x4   | 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 - 30
- Eggs - 30
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

## HANDLING SUGGESTIONS

Keep Frozen

## MORE INFORMATION

## SERVING SUGGESTIONS

1/12 Pie

## PREPARATION & COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to 400°F or preheat convection oven to 350°F (with blower fan on). 2. Remove frozen pie(s) from the carton; remove overwrap. 3. To vent pie, cut four 1-inch slits evenly in top crust; place pie(s) on preheated sheet pan. 4. Bake in 400°F conventional oven 70-75 minutes or bake in 350°F convection oven 60-65 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. 5. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! 6. Cool at room temperature for about 2 hours before cutting or serving. 7. Serve immediately. May be held covered at room temperature for 2 days or in the refrigerator for 4 days. ...

## Nutrition Facts

|                                 |                        |
|---------------------------------|------------------------|
| 10.0 Servings per container     |                        |
| <b>Serving Size</b>             | <b>1/10 PIE (136g)</b> |
| <b>Amount Per Serving</b>       |                        |
| <b>Calories</b>                 | <b>300</b>             |
| <b>% Daily Value*</b>           |                        |
| <b>Total Fat</b> 20             | <b>22%</b>             |
| Saturated Fat 8 g               | <b>40%</b>             |
| Trans Fat 0 g                   |                        |
| <b>Cholesterol</b> 0 mg         | <b>0%</b>              |
| <b>Sodium</b> 370 mg            | <b>14%</b>             |
| <b>Total Carbohydrates</b> 44 g | <b>13%</b>             |
| Dietary Fiber 2 g               | <b>4%</b>              |
| Total Sugars 17 g               |                        |
| Includes 13 g Added Sugars      | <b>22%</b>             |
| <b>Protein</b> 3 g              |                        |
| Vitamin D 0 mcg                 | 0%                     |
| Calcium 40 mg                   | 2%                     |
| Iron 0.5 mg                     | 6%                     |
| Potassium 55 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

FRUIT (APPLES, RHUBARB, STRAWBERRIES, RED RASPBERRIES, BLACKBERRIES), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, SOY FLOUR

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## NUTRITIONAL ANALYSIS



|                     |      |
|---------------------|------|
| Calories            | 300  |
| Protein             | 3 g  |
| Total Carbohydrates | 44 g |
| Sugars              | 17 g |
| Dietary Fiber       | 2 g  |
| Lactose             |      |
| Sucrose             |      |
| Vitamin A (IU)      |      |
| Vitamin A (RE)      |      |
| Vitamin C           |      |
| Magnesium           |      |
| Monosodium          |      |

|                     |       |
|---------------------|-------|
| Total Fat           | 20    |
| Trans Fat           | 0 g   |
| Saturated Fat       | 8 g   |
| Added Sugars        | 13 g  |
| Polyunsaturated Fat |       |
| Monounsaturated Fat |       |
| Cholesterol         | 0 mg  |
| Vitamin D           | 0 mcg |
| Vitamin E           |       |
| Folate              |       |
| Vitamin B-6         |       |
| Sulphites           |       |

|              |        |
|--------------|--------|
| Sodium       | 370 mg |
| Calcium      | 40 mg  |
| Iron         | 0.5 mg |
| Potassium    | 55 mg  |
| Zinc         |        |
| Phosphorus   |        |
| Thiamin      |        |
| Niacin       |        |
| Riboflavin   |        |
| Vitamin B-12 |        |
| Nitrates     |        |

## NUTRITIONAL CLAIMS



## MORE IMAGES

