

Chef Pierre

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
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL			

HANDLING SUGGESTIONS

Keep Frozen

ALLERGENS

Milk - 30

Eggs - 30

Soybean - 30

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (136g)

Amount Per Serving

Calories300

% Daily Value*

Total Fat2022%

Saturated Fat8 g40%

Trans Fat0 g

Cholesterol0 mg0%

Sodium370 mg14%

Total Carbohydrates44 g13%

Dietary Fiber2 g4%

Total Sugars17 g

Includes 13 g Added Sugars22%

Protein3 g

Vitamin D0 mcg0%

Calcium40 mg2%

Iron0.5 mg6%

Potassium55 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

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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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.

SERVING SUGGESTIONS

1/12 Pie

MORE INFORMATION

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

