

569008 - Chef Pierre Meringue Pie 10 Chocolate 6ct/38oz

A generous layer of rich, creamy chocolate topped with a golden layer of fluffy meringue.



MARKETING

Simply thaw-and-serve to fit any operation.

Nutrition Facts

9.0 Servings per container

Serving Size 1/9 PIE (120g)

Amount Per Serving

Calories **310**

% Daily Value*

Total Fat 15 **19%**

Saturated Fat 8 g **40%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 240 mg **10%**

Total Carbohydrates 41 g **15%**

Dietary Fiber 1 g **4%**

Total Sugars 24 g

Includes 24 g Added Sugars **48%**

Protein 2 g

Vitamin D 0 mcg 0%

Calcium 60 mg 4%

Iron 1 mg 6%

Potassium 140 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
07136	569008	10032100071366	6 x "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
16.19 LBR	14.25 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.80 INH	10.00 INH	9.40 INH	1.08 FTQ	8x4	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 - C
- Eggs - C
- Soy - C
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

HANDLING SUGGESTIONS

Keep Frozen

SERVING SUGGESTIONS

1/9 Pie

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.

INGREDIENTS

SKIM MILK, HIGH FRUCTOSE CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM AND SOYBEAN OILS), SUGAR, CORN SYRUP, MODIFIED CORN STARCH, HYDROGENATED PALM KERNEL OIL, CONTAINS 2% OR LESS: COCOA PROCESSED WITH ALKALI, SALT, EGG WHITES, MONO AND DIGLYCERIDES, GUMS (XANTHAN, CAROB BEAN, CARBOHYDRATE, CELLULOSE, LOCUST BEAN AND GUAR GUMS), CORN STARCH, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVORS, NATURAL COCOA EXTRACT, CHOCOLATE, BETA-CAROTENE (COLOR), DISODIUM PHOSPHATE, POLYGLYCEROL ESTERS OF FATTY ACIDS, POLYSORBATE (60 & 65), SODIUM CITRATE, AGAR, SODIUM PHOSPHATE, SODIUM ALUM, CREAM OF TARTAR, SODIUM ALGINATE, DEXTRIN.

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	310
Protein	2 g
Total Carbohydrates	41 g
Sugars	24 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	15
Trans Fat	0 g
Saturated Fat	8 g
Added Sugars	24 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	240 mg
Calcium	60 mg
Iron	1 mg
Potassium	140 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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