

Chef Pierre

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.

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	TlxHl	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
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 - C

Eggs - C

Soybean - C

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30

Nutrition Facts

9.0 Servings per container

Serving Size1/9 PIE (120g)

Amount Per Serving

Calories310

% Daily Value*

Total Fat 1519%

Saturated Fat 8 g40%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 240 mg10%

Total Carbohydrates 41 g15%

Dietary Fiber 1 g4%

Total Sugars 24 g

Includes 24 g Added Sugars48%

Protein 2 g

Vitamin D 0 mcg0%

Calcium 60 mg4%

Iron 1 mg6%

Potassium 140 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

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.

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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.

SERVING SUGGESTIONS

1/9 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	310	Total Fat	15	Sodium	240 mg
Protein	2 g	Trans Fat	0 g	Calcium	60 mg
Total Carbohydrates	41 g	Saturated Fat	8 g	Iron	1 mg
Sugars	24 g	Added Sugars	24 g	Potassium	140 mg
Dietary Fiber	1 g	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

MORE IMAGES

