568609 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Apple...

Our famous Hi-Pie® filled w/ over 1 lb. of orchard-fresh Michigan apples & refreshingly tart cranberries between 2 golden flaky pie crust layers, complete w/ a vanilla icing

MARKETING

Fruit is the #1 ingredient

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
09288	568609	10032100092880	6 x 51 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
22.65 LBR	19.125 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
20.00 INH	10.50 INH	10.30 INH	1.25 FTQ	8x4	455 Days	0.0 FAH / 27.0 FAH

Nutrition Facts

12.0 Servings per container

Serving Size 1/12 PIE W/ICING (120g)

Amount Per Serving Calories

	% Daily Value*
Total Fat 19	24%
Saturated Fat 8 g	40%
Trans Fat 0 g	
Cholesterol 5 mg	0%
Sodium 350 mg	15%
Total Carbohydrates 42 g	15%
Dietary Fiber 2 g	7%
Total Sugars 20 g	
Includes 15 g Added Sugars	30%
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 0 mg	8%

Potassium 30 mg	0%
* The % Daily Values (DV) tells you how much a nutrient in a serving of fooc contributes to a daily diet. 2,000 calories a day is used for general nutrition	

ALLERGENS



SERVING SUGGESTIONS

1/12 Pie w/ icing



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'

(்டி) Milk - C

(Peanuts - C

(n) Eggs - C

(1) Tree Nuts - C



Fish - C



(M) Shellfish - C

Sesame - N

INGREDIENTS

FRUIT (APPLES, CRANBERRIES), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)

VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CONTAINS 2% OR LESS: BUTTER (CREAM, SALT), MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, CINNAMON, LEMON JUICE POWDER, NATURAL FLAVORS. VANILLA FROSTING: POWDERED SUGAR (SUGAR, CORN STARCH), WATER, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, NATURAL FLAVOR, PALM AND SOYBEAN OIL, POTASSIUM SORBATE (PRESERVATIVE), SALT.

HANDLING SUGGESTIONS



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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 carton; remove overwrap. 3. To vent pie, cut four 1-inch slits evenly spaced 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. ...



MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	340
Protein	2 g
Total Carbohydrates	42 g
Sugars	20 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	19
Trans Fat	0 g
Saturated Fat	8 g
Added Sugars	15 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	5 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	350 mg
Calcium	10 mg
Iron	0 mg
Potassium	30 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

