

Chef Pierre

10032100092774 - Chef Pierre Traditional Fruit Pie 10 Unbaked ...

Apple is the most popular pie flavor



MARKETING

Our classic pre-baked apple pie filled with orchard-fresh Michigan or Washington apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per Serving

Calories320

% Daily Value*

Total Fat 1317%

Saturated Fat 6 g30%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 310 mg13%

Total Carbohydrates 48 g17%

Dietary Fiber 1 g4%

Total Sugars 20 g

Includes 16 g Added Sugars32%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 11 mg0%

Iron 2 mg10%

Potassium 38 mg0%

* 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		GTIN		Pack Description		
09277		10032100092774				
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	
19.660 LBR	17.25 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.880 INH	10.190 INH	5.630 INH	0.660 FTQ	8x7	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 2 days refrigerated after baking, 2 days ambient (wrapped)

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - INII

Eggs - INII

Soybean - INII

Wheat - C

Sesame - INII

Oats - INII

Seed Products - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - INII

Crustaceans - INII

Corn - INII

INGREDIENTS

APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN , FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN), CORN SYRUP, SUGAR, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, CINNAMON, WHEAT GLUTEN, LEMON JUICE SOLIDS, NATURAL FLAVORS.

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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. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust. 4. To repair cracked or broken dough; moisten with warm water, press over damaged area. 5. Place pie(s) on preheated sheet pan. 6. Bake in 400°F conventional oven 65-70 minutes or bake in 350°F convection oven for 55-60 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. 7. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! 8. Cool at room temperature for about 2 hours before cutting or serving. 9. Serve immediately and may be held covered at room temperature for 5 d...

SERVING SUGGESTIONS

1/10 PIE

MORE INFORMATION