

Chef Pierre

569386 - Chef Pierre Traditional Fruit Pie 10 Unbaked Peach 6c...

Our classic peach pie filled with luscious ripe Michigan peaches between 2 golden tender flaky pie crust layers.



MARKETING

Fruit is the #1 ingredient

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per Serving

Calories300

% Daily Value\*

Total Fat 1519%

Saturated Fat 7 g35%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 300 mg13%

Total Carbohydrates 41 g15%

Dietary Fiber 1 g4%

Total Sugars 14 g

Includes 11 g Added Sugars22%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 10 mg0%

Iron 2 mg10%

Potassium 90 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
09279	569386	10032100092798	6 x 46 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
19.75 LBR	17.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.00 INH	10.20 INH	5.50 INH	0.65 FTQ	8x7	455 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 - N

Peanuts - C

Tree Nuts - C

Fish - C

Shellfish - C

SERVING SUGGESTIONS

1/10 Pie

INGREDIENTS

PEACHES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), MODIFIED CORN STARCH, SUGAR. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CORN SYRUP, PEACH JUICE CONCENTRATE, WHITE GRAPE JUICE CONCENTRATE, SALT, LEMON JUICE SOLIDS, NATURAL FLAVOR, WHEAT GLUTEN, GUM ARABIC.

HANDLING SUGGESTIONS

Keep Frozen

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. 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 55-60 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 145°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 or may be held covered at room temperature for 5 days or in the refrigerator for 5 days. ...

MORE INFORMATION

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NUTRITIONAL ANALYSIS

Calories	300	Total Fat	15	Sodium	300 mg
Protein	3 g	Trans Fat	0 g	Calcium	10 mg
Total Carbohydrates	41 g	Saturated Fat	7 g	Iron	2 mg
Sugars	14 g	Added Sugars	11 g	Potassium	90 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

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