



MARKETING

Nutrition Facts

10.0 Servings per container

Serving Size

1/10 PIE

Amount Per Serving

Calories

220

% Daily Value*

Total Fat

7 g

9%

Saturated Fat

3 g

15%

Trans Fat

0 g

Cholesterol

0 mg

0%

Sodium

430 mg

19%

Total Carbohydrates

34 g

12%

Dietary Fiber

4 g

14%

Total Sugars

7 g

Includes 0 g Added Sugars

0%

Protein

2 g

Vitamin D

0 mcg

0%

Calcium

15 mg

0%

Iron

0 mg

0%

Potassium

30 mg

0%

* 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
07108	568550	10032100071083	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
19.68 LBR	17.25 LBR	No		Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.00 INH	10.40 INH	5.70 INH	.66	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 - NI

Soy - C

Wheat - C

Sesame - NI

Peanuts - NI

Tree Nuts - NI

Fish - NI

Shellfish - NI
- SERVING SUGGESTIONS
- 1/10 Pie
- INGREDIENTS
- APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN), POLYDEXTROSE, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, MALTODEXTRIN, GLYCERIN, SALT, WHEY (MILK), SOY LECITHIN, SOYBEAN OIL, ASPARTAME*, CINNAMON, POTASSIUM SORBATE (PRESERVATIVE), BAKING SODA, MALIC ACID.
- HANDLING SUGGESTIONS
- PREPARATION & COOKING SUGGESTIONS
- TO BAKE AND SERVE: 1 PLACE SHEET PAN IN OVEN; PREHEAT OVEN TO 425°F CONVENTIONAL OR TO 350°F CONVECTION (WITH BLOWER FAN ON). 2 REMOVE FROZEN PIE(S) FROM CARTON, PLACE ON PREHEATED SHEET PAN. 3 CUT 8 SLITS, 1-INCH EACH, AROUND OUTER EDGE OF EACH PIE'S TOP. 4 BAKE IN 425°F CONVENTIONAL OVEN FOR 50-55 MINUTES OR BAKE IN 350° F CONVECTION OVEN FOR 45-50 MINUTES (WITH BLOWER FAN ON). BAKE UNTIL CRUSTS ARE LIGHT BROWN OR FILLING STARTS TO BOIL. 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). CAUTION! FILLING WILL BE HOT! 6 COOL TO ROOM TEMPERATURE ABOUT 2 HOURS BEFORE CUTTING OR SERVING. FOR BEST RESULTS, COOL PIE OVERNIGHT. ...
- MORE INFORMATION
- Last Saved: 21 December 2023 | Printed: 17 May 2024

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NUTRITIONAL ANALYSIS



Calories	220	Total Fat	7 g	Sodium	430 mg
Protein	2 g	Trans Fat	0 g	Calcium	15 mg
Total Carbohydrates	34 g	Saturated Fat	3 g	Iron	0 mg
Sugars	7 g	Added Sugars	0 g	Potassium	30 mg
Dietary Fiber	4 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg	Thiamin	
Vitamin A (IU)		Vitamin D	0 mcg	Niacin	
Vitamin A (RE)		Vitamin E		Riboflavin	
Vitamin C		Folate		Vitamin B-12	
Magnesium		Vitamin B-6		Nitrates	
Monosodium		Sulphites			

NUTRITIONAL CLAIMS



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