

Chef Pierre

568550 - Chef Pierre Traditional Fruit Pie 10 Unbaked No Sugar...

Our classic apple pie filled with orchard-fresh Michigan or Washington apples, with no added sugar and reduced-fat crust.



MARKETING

No high fructose corn syrup, artificial flavors or colors from artificial sources

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per Serving

Calories220

% Daily Value\*

Total Fat 79%

Saturated Fat 3 g15%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 430 mg19%

Total Carbohydrates 34 g12%

Dietary Fiber 4 g14%

Total Sugars 7 g

Includes 0 g Added Sugars0%

Protein 2 g

Vitamin D 0 mcg0%

Calcium 15 mg0%

Iron 0 mg0%

Potassium 30 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                    | 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 |                      |
| 19.73 LBR               | 17.25 LBR              | No                              | United States                           | Yes    | No              |                      |
| Shipping                |                        |                                 |   |        |                 |                      |
| Length                  | Width                  | Height                          | Volume                                  | TlxHI  | Shelf Life      | Storage Temp From/To |
| 20.00 INH               | 10.40 INH              | 5.70 INH                        | 0.7 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

ALLERGENS

Milk - C

Eggs - 30

Soybean - C

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30

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.

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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 CUTT...

SERVING SUGGESTIONS

1/10 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

|                     |      |
|---------------------|------|
| Calories            | 220  |
| Protein             | 2 g  |
| Total Carbohydrates | 34 g |
| Sugars              | 7 g  |
| Dietary Fiber       | 4 g  |
| Lactose             |      |
| Sucrose             |      |
| Vitamin A (IU)      |      |
| Vitamin A (RE)      |      |
| Vitamin C           |      |
| Magnesium           |      |
| Monosodium          |      |

|                     |       |
|---------------------|-------|
| Total Fat           | 7     |
| Trans Fat           | 0 g   |
| Saturated Fat       | 3 g   |
| Added Sugars        | 0 g   |
| Polyunsaturated Fat |       |
| Monounsaturated Fat |       |
| Cholesterol         | 0 mg  |
| Vitamin D           | 0 mcg |
| Vitamin E           |       |
| Folate              |       |
| Vitamin B-6         |       |
| Sulphites           |       |

|              |        |
|--------------|--------|
| Sodium       | 430 mg |
| Calcium      | 15 mg  |
| Iron         | 0 mg   |
| Potassium    | 30 mg  |
| Zinc         |        |
| Phosphorus   |        |
| Thiamin      |        |
| Niacin       |        |
| Riboflavin   |        |
| Vitamin B-12 |        |
| Nitrates     |        |

NUTRITIONAL CLAIMS

MORE IMAGES

