

# 569344 - Chef Pierre Meringue Premium Pie 10 Lemon 4ct/46oz

A thick layer of real zesty lemon citrus filling sits inside a pastry crust, topped with a thick golden meringue layer.



## MARKETING

Simply thaw-and-serve to fit any operation.

## Nutrition Facts

10.0 Servings per container	
<b>Serving Size</b>	<b>1/10 PIE (130g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>270</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 8	<b>10%</b>
Saturated Fat 3 g	<b>15%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 300 mg	<b>13%</b>
<b>Total Carbohydrates</b> 48 g	<b>17%</b>
Dietary Fiber	<b>2%</b>
Total Sugars 31 g	
Includes 31 g Added Sugars	<b>62%</b>
<b>Protein</b> 1 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 0 mg	0%
Potassium 35 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
09293	569344	10032100092934	4 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
13.09 LBR	11.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.63 INH	10.06 INH	7.81 INH	0.89 FTQ	8x5	365 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 - 30
- Eggs - C
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

## SERVING SUGGESTIONS

1/10 Pie

## INGREDIENTS

WATER, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), CORN SYRUP, EGG WHITES, MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, LEMON JUICE CONCENTRATE, CITRIC ACID, GUMS (CAROB BEAN, CARRAGEENAN, XANTHAN, GUAR, CELLULOSE), SODIUM CITRATE, CORN STARCH, KONJAC FLOUR, LEMON OIL, SODIUM PHOSPHATE, CREAM OF TARTAR, SODIUM ALUM, AGAR, COLORED WITH (TURMERIC, ANNATTO EXTRACT).

## HANDLING SUGGESTIONS

Keep Frozen

## PREPARATION & COOKING SUGGESTIONS

1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. FOR BEST RESULTS, PLATE SLICES: Thaw covered 4-5 hours in refrigerator. OR thaw whole, sliced pie: covered 8 hours or overnight in refrigerator. 3. Serve thawed portions at once or hold covered in refrigerator up to 3 days. Use promptly. Do not refreeze.

## MORE INFORMATION

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## NUTRITIONAL ANALYSIS



Calories	270
Protein	1 g
Total Carbohydrates	48 g
Sugars	31 g
Dietary Fiber	
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8
Trans Fat	0 g
Saturated Fat	3 g
Added Sugars	31 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	300 mg
Calcium	10 mg
Iron	0 mg
Potassium	35 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

