



MARKETING

Fruit is the #1 ingredient

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (133g)

Amount Per Serving

Calories370

% Daily Value*

Total Fat 1722%

Saturated Fat 7 g35%

Trans Fat 0 g

Cholesterol 5 mg1%

Sodium 170 mg7%

Total Carbohydrates 54 g20%

Dietary Fiber 3 g11%

Total Sugars 23 g

Includes 21 g Added Sugars42%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 20 mg0%

Iron 0.5 mg2%

Potassium 95 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
09263	568799	10032100092637	6 x 47 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
21.19 LBR	17.625 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
19.94 INH	10.13 INH	10.13 INH	1.18 FTQ	8x4	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 - N

Soy - N

Wheat - C

Sesame - N

Peanuts - N

Tree Nuts - N

Fish - N

Shellfish - N

SERVING SUGGESTIONS

1/10 Pie

INGREDIENTS

FRUIT (BLACKBERRIES, BLUEBERRIES, RED RASPBERRIES, CRANBERRIES), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE OIL (PALM, SOYBEAN), WATER, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: BUTTER (CREAM, SALT), SALT, LEMON OIL, WHITE GRAPE JUICE CONCENTRATE.

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; remove overwrap. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust; place pie(s) on preheated sheet pan. 4. Bake in 400°F conventional oven 70-75 minutes or bake in 350°F convection oven 60-65 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. 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 at room temperature for about 2 hours before cutting or serving. 7. Serve immediately. May be held covered at room temperature for 2 days or in the refrigerator for 4 days. ...

MORE INFORMATION

Chef Pierre

568799 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Wild ...

Our famous Hi-Pie® filled with over 1 pound of blueberries, blackberries, and cranberries between 2 lemon zest flavored pie crust layers.

NUTRITIONAL ANALYSIS



Calories	370	Total Fat	17	Sodium	170 mg
Protein	3 g	Trans Fat	0 g	Calcium	20 mg
Total Carbohydrates	54 g	Saturated Fat	7 g	Iron	0.5 mg
Sugars	23 g	Added Sugars	21 g	Potassium	95 mg
Dietary Fiber	3 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5 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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