568714 - Chef Pierre Cream Pie 10 Classic Banana 6ct/27oz

A generous layer of light and creamy banana cream that's packed with puréed bananas, finished with whipped topping.



MARKETING

Simply thaw-and-serve to fit any operation.

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Nutrition Facts

6.0 Servings per container	
Serving Size 1/6 Pl	E (128g)
Amount Per Serving	
Calories	390
% [Daily Value*
Total Fat 21	27%
Saturated Fat 14 g	70%
<i>Trans</i> Fat 0 g	
Cholesterol 0 mg	0%
Sodium 290 mg	13%
Total Carbohydrates 49 g	18%
Dietary Fiber 1 g	4%
Total Sugars 32 g	
Includes 28 g Added Sugars	56%
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 35 mg	2%
Iron 1 mg	6%
Potassium 150 mg	4%
* The % Daily Values (DV) tells you how much a nutrient in a s contributes to a daily diet. 2,000 calories a day is used for ge advice.	

PRODUCT SPECIFICATIONS

Code		Dist Prod	GTIN		Calculated Pack				
07149	568714			10032100071496			6 x 27 OZ		
Brand Brand Owner						GPC Description			
Chef Pierre	Chef Pierre SARA LEE FROZEN				BAKERY Pies/Pastries - Sweet (Frozen)			weet (Frozen)	
Gross Weig	Gross Weight Net Weight Case/Catch Weight Country Of Origin Kosher Child Nut						Child Nutrition		
GIUSS Weig	in	Net Weight	Case/Calch	weight	Weight Country Of Origin		II KUSHE	Child Nutrition	
12.00 LBR		10.125 LBR	No	United States		Undeclare	d No		
Shipping									

Snipping							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
19.80 INH	10.00 INH	8.20 INH	0.94 FTQ	8x5	270 Days	0.0 FAH / 27.0 FAH	

ALLERGENS	Ĺ		
	iontain'; N = 'Free From'; UN = 'Undeclared'; 50 = 'Derived from Ingredients'; 60 = 'Not II = 'No Info' Peanuts - C III - Tree Nuts - C III - Tree Nuts - C III - C III - C III - C III - C	1/6 Pie	WHEY (MILK), SUGAR, HIGH FRUCTOSE CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HYDROGENATED PALM KERNEL OIL, VEGETABLE OIL (PALM AND SOYBEAN OILS), BANANAS, GRAHAM FLOUR, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: SALT, MOLASSES, NATURAL AND ARTIFICIAL FLAVORS, GUMS (CARBOHYDRATE AND XANTHAN GUMS), COLORED WITH (BETA-CAROTENE, ANNATTO EXTRACT AND TURMERIC), DISODIUM PHOSPHATE, POLYGLYCEROL ESTERS OF FATTY ACIDS, POLYSORBATE 60, SODIUM CITRATE, SOY LECITHIN, DEXTROSE, BAKING SODA, HONEY, MONOGLYCERIDES.
HANDLING SUGGE	STIONS	PREPARATION & COOKING SUGGESTIONS	
Keep Frozen		• STORE FROZEN • CUT FROZEN • STORE CHILLED • DO NOT HOLD AT ROOM TEMPERATURE 1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. PLATE SLICES: thaw covered, 1 hour	

in refrigerator. To thaw whole, sliced pie: cover pie, thaw 2 hours or overnight in refrigerator. 3. For best results, serve portions immediately after thawing. Hold unused portions covered in the refrigerator up to 3 days; Do not refreeze.

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A generous layer of light and creamy banana cream that's packed with puréed bananas, finished with whipped topping.

NUTRITIONAL ANALYSIS

Calories	390	Total Fat	21	Sodium	290 mg
Protein	2 g	Trans Fat	0 g	Calcium	35 mg
Total Carbohydrates	49 g	Saturated Fat	14 g	Iron	1 mg
Sugars	32 g	Added Sugars	28 g	Potassium	150 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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