938808 - Chef Pierre Open Face Pie 10 Pre-Baked Sweet Potato 6...

A classic Fall favorite that starts with a tender golden flaky crust, filled with tender sweet potatoes, cinnamon, nutmeg and ginger that's full of flavor. Pre-baked and ready



MARKETING

Simply thaw-and-serve to fit any operation.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
09267	938808	10032100092675	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
17.44 LBR	15.0 LBR	No	United States	Yes	No

Shipping							
Leng	th	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.10 I	NH	9.60 INH	6.20 INH	0.66 FTQ	8x7	365 Days	0.0 FAH / 27.0 FAH

Nutrition Facts

10.0 Servings per container

Serving Size 1/9 PIE (126a)

Amount Per Serving Calories

% Daily Value

	,,,
Total Fat 18	22%
Saturated Fat 5 g	23%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 260 mg	10%

Total Carbohydrates 49 g 16% Dietary Fiber 1 g 4% Total Sugars 26 g Includes 24 g Added Sugars 40%

Protein 5 g Vitamin D 0 mcg 0% Calcium 100 mg 6%

Iron 0.5 ma 6% Potassium 200 mg 4%

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

HANDLING SUGGESTIONS

Keep Frozen



SERVING SUGGESTIONS



advice.

PREPARATION & COOKING SUGGESTIONS

1/10 PIE or 113grams

To Heat and Serve: 1. Thaw whole pie as directed above. 2. Place sheet pan in over. Preheat conventional oven to 400°F or preheat convection oven to 350°F. 3. Place on flat baking sheet: To crispen crust and warm filling, reheat pie(s): 400°F Conventional: about 12 minutes for a warm filling; about 20 minutes for a hot filling. 350°F Convection: about 8 minutes for a warm filling; about 15 minutes for a hot filling. Note: Because ovens vary, adjust time and temperature as necessary. 4. Carefully remove pie(s) from oven on sheet pan.

INGREDIENTS



SWEET POTATOES, WATER, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (SOYBEAN, PALM), NONFAT DRY MILK, EGGS, CORN SYRUP, CONTAINS 2% OR LESS: MODIFIED FOOD STARCH, SALT, NATURAL FLAVOR, CARRAGEENAN, SPICE, DEXTROSE.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; \overline{UN} = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

([]) Milk - C

(S) Peanuts - 30

(n) Eggs - C

(1) Tree - 30

🗞) Soybean - 30

(SC) Fish - 30

🖄 Wheat - C





(%) Sesame - 30

! Crustaceans - 30

Oats - 30

() Corn - 30

(!) Seed Products - 30

MORE INFORMATION



938808 - Chef Pierre Open Face Pie 10 Pre-Baked Sweet Potato 6...

A classic Fall favorite that starts with a tender golden flaky crust, filled with tender sweet potatoes, cinnamon, nutmeg and ginger that's full of flavor. Pre-baked and ready to serve!

NUTRITIONAL ANALYSIS



Calories	370
Protein	5 g
Total Carbohydrates	49 g
Sugars	26 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	18
Trans Fat	0 g
Saturated Fat	5 g
Added Sugars	24 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	20 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	260 mg
Calcium	100 mg
Iron	0.5 mg
Potassium	200 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES





