

Chef Pierre

569617 - Chef Pierre® Traditional Fruit Pie 10" Unbaked Strawb...

Our classic strawberry rhubarb pie filled with a delightful melding of sweet strawberries and tart rhubarb between 2 golden tender flaky pie crust layers.



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
07121	569617	10032100071212	6 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
19.75 LBR	17.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.20 INH	10.20 INH	5.60 INH	0.67 FTQ	8x7	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 - C
- Soy - C
- Wheat - C
- Sesame - N
- Peanuts - C
- Tree Nuts - C
- Fish - C
- Shellfish - C

HANDLING SUGGESTIONS



Keep Frozen

MORE INFORMATION



SERVING SUGGESTIONS



1 Slice

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. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust. 4. To repair cracked or broken dough; moisten with warm water, press over damaged area. 5. Place pie(s) on preheated sheet pan. 6. Bake in 400°F conventional oven 65-70 minutes or bake in 350°F convection oven for 55-60 minutes (with blower fan on). Bake until crust(s) are light brown or filling begins to boil. Filling temperature must reach 145°F. Note: Ovens vary, adjust time and temperature as necessary. 7. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! 8. Cool at room temperature for about 2 hours before cutting or serving. 9. Serve immediately or may be held covered at room temperature for 5 days or in the refrigerator for 5 days. ...

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE (130g)

Amount Per ServingCalories320

% Daily Value\*

Total Fat 1317%

Saturated Fat 6 g30%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 300 mg13%

Total Carbohydrates 50 g18%

Dietary Fiber 1 g4%

Total Sugars 21 g

Includes 19 g Added Sugars38%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 65 mg6%

Iron 2 mg10%

Potassium 85 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.

INGREDIENTS



ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), RHUBARB, WATER, STRAWBERRIES, SUGAR, VEGETABLE OIL (PALM, SOYBEAN), CORN SYRUP, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: WHITE GRAPE JUICE CONCENTRATE, SALT, LEMON JUICE SOLIDS, NATURAL FLAVORS.

NUTRITIONAL ANALYSIS



Calories	320	Total Fat	13	Sodium	300 mg
Protein	3 g	Trans Fat	0 g	Calcium	65 mg
Total Carbohydrates	50 g	Saturated Fat	6 g	Iron	2 mg
Sugars	21 g	Added Sugars	19 g	Potassium	85 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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