

# 569617 - Chef Pierre Traditional Fruit Pie 10 Unbaked Strawber...

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



## MARKETING

Fruit is the #1 ingredient

## 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	TlxHI	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 - 30
- Eggs - 30
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

## 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	
<b>Serving Size</b>	<b>1/10 PIE (130g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>320</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 13	<b>17%</b>
Saturated Fat 6 g	<b>30%</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> 50 g	<b>18%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 21 g	
Includes 19 g Added Sugars	<b>38%</b>
<b>Protein</b> 3 g	
Vitamin D 0 mcg	0%
Calcium 65 mg	6%
Iron 2 mg	10%
Potassium 85 mg	2%

\* 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.

# 569617 - Chef Pierre Traditional Fruit Pie 10 Unbaked Strawber...

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

## NUTRITIONAL ANALYSIS



Calories	320
Protein	3 g
Total Carbohydrates	50 g
Sugars	21 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	13
Trans Fat	0 g
Saturated Fat	6 g
Added Sugars	19 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	300 mg
Calcium	65 mg
Iron	2 mg
Potassium	85 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

