

568798 - Chef Pierre Traditional Fruit Pie 10 Unbaked Blueberr...

Our classic blueberry pie filled with delicious plump and juicy wild blueberries between 2 golden flaky pie crust layers.



MARKETING

Fruit is the #1 ingredient

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
09280	568798	10032100092804	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
19.69 LBR	17.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.00 INH	10.00 INH	5.60 INH	0.65 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

1/10 Pie

PREPARATION & COOKING SUGGESTIONS

STORE FROZEN UNTIL READY TO USE 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 the 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 60-65 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 155°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)! CAUTION! FILLING WILL BE HOT! 8. Cool at room temperature for about 2 hours before cutting or serving. 9. Serve immediately and may be held covered at room ...

Nutrition Facts

10.0 Servings per container	
Serving Size	1/10 PIE (130g)
Amount Per Serving	
Calories	330
% Daily Value*	
Total Fat 12	15%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 300 mg	13%
Total Carbohydrates 52 g	19%
Dietary Fiber 1 g	4%
Total Sugars 23 g	
Includes 19 g Added Sugars	38%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 2 mg	10%
Potassium 60 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

BLUEBERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), CORN SYRUP, MODIFIED CORN STARCH, SUGAR. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, CITRIC ACID, SOY FLOUR, NATURAL FLAVOR

568798 - Chef Pierre Traditional Fruit Pie 10 Unbaked Blueberr...

Our classic blueberry pie filled with delicious plump and juicy wild blueberries between 2 golden flaky pie crust layers.

NUTRITIONAL ANALYSIS



Calories	330
Protein	3 g
Total Carbohydrates	52 g
Sugars	23 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	12
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	0 mg
Iron	2 mg
Potassium	60 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES

