



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	TlxHl	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 - C

Eggs - C

Soy - C

Wheat - C

Sesame - N

Peanuts - C

Tree Nuts - C

Fish - C

Shellfish - C

SERVING SUGGESTIONS

1/10 Pie

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

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 Size1/10 PIE (130g)

Amount Per Serving

Calories330

% Daily Value*

Total Fat 1215%

Saturated Fat 6 g30%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 300 mg13%

Total Carbohydrates 52 g19%

Dietary Fiber 1 g4%

Total Sugars 23 g

Includes 19 g Added Sugars38%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 0 mg0%

Iron 2 mg10%

Potassium 60 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

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

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NUTRITIONAL ANALYSIS



Calories	330	Total Fat	12	Sodium	300 mg
Protein	3 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	52 g	Saturated Fat	6 g	Iron	2 mg
Sugars	23 g	Added Sugars	19 g	Potassium	60 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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