

Chef Pierre

568525 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbaked Apple...

Our famous Hi-Pie filled with over 1 pound of orchard-fresh Michigan or Washington apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.



MARKETING

Apple is the most popular pie flavor

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
09270	568525	10032100092705	6 x 49 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	
22.35 LBR	18.375 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.94 INH	10.13 INH	10.13 INH	1.18 FTQ	8x4	455 Days	0.0 FAH / 27.0 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL			

HANDLING SUGGESTIONS

Keep Frozen

ALLERGENS

Milk - C

Eggs - 30

Soybean - 30

Wheat - C

Sesame - 30

Oats - 30

Seed Products - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Corn - 30

Nutrition Facts

12.0 Servings per container

Serving Size1/12 PIE (116g)

Amount Per Serving

Calories330

% Daily Value*

Total Fat 1926%

Saturated Fat 8 g45%

Trans Fat 0 g

Cholesterol2%

Sodium 360 mg16%

Total Carbohydrates 39 g14%

Dietary Fiber 2 g4%

Total Sugars 17 g

Includes 12 g Added Sugars24%

Protein 2 g

Vitamin D 0 mcg0%

Calcium 10 mg0%

Iron 0 mg6%

Potassium 25 mg0%

* 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

APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CONTAINS 2% OR LESS: BUTTER (CREAM, SALT), SALT, MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, CINNAMON, LEMON JUICE POWDER, NATURAL FLAVORS.

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Page 1 of 2

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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; remove overwrap. 3. To vent pie, cut four 1-inch slits evenly spaced in top crust; place pie(s) on preheated sheet pan. 4. Bake in 400°F conventional oven 70-75 minutes or bake in 350°F convection oven 60-65 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. 5. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s)! Caution! Filling will be hot! 6. Cool at room temperature for about 2 hours before cutting or serving. 7. Serve immediately. May be held covered at room temperature for 2 days or in the refrigerator for 4 days.

SERVING SUGGESTIONS

1/12 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	330
Protein	2 g
Total Carbohydrates	39 g
Sugars	17 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	19
Trans Fat	0 g
Saturated Fat	8 g
Added Sugars	12 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	360 mg
Calcium	10 mg
Iron	0 mg
Potassium	25 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

