

## MARKETING

Apple is the most popular pie flavor

## PRODUCT SPECIFICATIONS

| Code | Dist Prod Code | GTIN | Calculated Pack |
| :---: | :---: | :---: | :---: |
| 09270 | 568525 | 10032100092705 | $6 \times 49 \mathrm{OZ}$ |


| 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 | TIxHI | Shelf Life | Storage Temp From/To |  |
| 19.94 INH | 10.13 INH | 10.13 INH | 1.18 FTQ | $8 \times 4$ | 455 Days | 0.0 FAH / 27.0 FAH |  |

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; $\boldsymbol{N}=$ = 'Free From'; UN = 'Undeclared'; $30=$ 'Free From Not Tested'; $50=$ 'Derived from Ingredients'; $\mathbf{6 0}=$ 'Not Derived From Ingredients' ; NI = 'No Info
(®) Milk - C
(3) Peanuts - $N$
(1) Eggs - N
(90)Tree Nuts - N
(8) Soy - N
(80)Fish - N
Wheat-C
(11/3) Shellfish - N
(00) Sesame - N

## HANDLING SUGGESTIONS

## Keep Frozen

## SERVING SUGGESTIONS

1/12 Pie
$\qquad$

## PREPARATION \& COOKING SUGGESTIONS

Baking Instructions: 1. Place sheet pan in oven. Preheat conventional oven to $400 \hat{A}^{\circ} \mathrm{F}$ or preheat convection oven to $350 \hat{A}^{\circ} \mathrm{F}$ (with blower fan on). 2. Remove frozen pie(s) from carton; remove overwrap. 3. To vent pie, cut four 1inch slits evenly spaced in top crust; place pie(s) on preheated sheet pan. 4. Bake in $400 \hat{A}^{\circ} \mathrm{F}$ conventional oven 70-75 minutes or bake in $350 \hat{A}^{\circ} \mathrm{F}$ 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 $155 \hat{A}^{\circ}$ 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.

## Nutrition Facts

12.0 Servings per container

Serving Size
1/12 PIE (116g)
Amount Per Serving
Calories
\% Daily Value*

| Total Fat 19 | $\mathbf{2 6 \%}$ |
| :--- | ---: |
| Saturated Fat 8 g | $\mathbf{4 5 \%}$ |
| Trans Fat 0 g |  |
| Cholesterol | $\mathbf{2 \%}$ |
| Sodium 360 mg | $\mathbf{1 6 \%}$ |
| Total Carbohydrates 39 g | $\mathbf{1 4 \%}$ |
| Dietary Fiber 2 g | $\mathbf{4 \%}$ |
| Total Sugars 17 g |  |
| Includes 12 g Added Sugars | $\mathbf{2 4 \%}$ |

## Protein 2 g

|  |  |
| :--- | :---: |
| Vitamin D 0 mcg | $0 \%$ |
| Calcium 10 mg | $0 \%$ |
| Iron 0 mg | $6 \%$ |
| Potassium 25 mg | $0 \%$ |

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.

| 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


