

569386 - Chef Pierre Traditional Fruit Pie 10 Unbaked Peach 6c...

Our classic peach pie filled with luscious ripe California peaches between 2 golden tender flaky pie crust layers.



MARKETING

Fruit is the #1 ingredient



PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
09279	569386	10032100092798	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
20.00 INH	10.20 INH	5.50 INH	0.65 FTQ	8x7	455 Days	0.0 FAH / 27.0 FAH

HANDLING SUGGESTIONS

Keep Frozen



SERVING SUGGESTIONS

1/10 Pie



Nutrition Facts

10.0 Servings per container	
Serving Size	1/10 PIE (130g)
Amount Per Serving	
Calories	300
% Daily Value*	
Total Fat 15	19%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 300 mg	13%
Total Carbohydrates 41 g	15%
Dietary Fiber 1 g	4%
Total Sugars 14 g	
Includes 11 g Added Sugars	22%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 2 mg	10%
Potassium 90 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

PEACHES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), MODIFIED CORN STARCH, SUGAR. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CORN SYRUP, PEACH JUICE CONCENTRATE, WHITE GRAPE JUICE CONCENTRATE, SALT, LEMON JUICE SOLIDS, NATURAL FLAVOR, WHEAT GLUTEN, GUM ARABIC.



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
- Soybean - 30
- Wheat - C
- Sesame - 30
- Oats - 30
- Seed Products - 30
- Peanuts - 30
- Tree - 30
- Fish - 30
- Shellfish - 30
- Crustaceans - 30
- Corn - 30



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 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.

MORE INFORMATION



569386 - Chef Pierre Traditional Fruit Pie 10 Unbaked Peach 6c...

Our classic peach pie filled with luscious ripe California peaches between 2 golden tender flaky pie crust layers.

NUTRITIONAL ANALYSIS



Calories	300
Protein	3 g
Total Carbohydrates	41 g
Sugars	14 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	15
Trans Fat	0 g
Saturated Fat	7 g
Added Sugars	11 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	300 mg
Calcium	10 mg
Iron	2 mg
Potassium	90 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES

