568714 - Chef Pierre Cream Pie 10 Classic Banana 6ct/27oz

A generous layer of light and creamy banana cream that's packed with puréed bananas, finished with whipped topping.



MARKETING

Simply thaw-and-serve to fit any operation.

Code Dist Prod Code		GTIN	Calculated Pack	
07149	568714	10032100071496	6 x 27 OZ	

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
12.00 LBR	10.125 LBR	No	United States	Undeclared	No

	Shipping					
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.80 INH	10.00 INH	8.20 INH	0.94 FTQ	8x5	270 Days	0.0 FAH / 27.0 FAH

Nutrition Facts

6.0 Servings per container

Serving Size 1/6 PIE (128g)

Amount Per Serving Calories

Vitamin D 0 mcg

	% Daily Value*
Total Fat 21	27%
Saturated Fat 14 g	70%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 290 mg	13%
Total Carbohydrates 49 g	18%
Dietary Fiber 1 g	4%
Total Sugars 32 g	
Includes 28 g Added Sugars	56%
Protein 2 g	

Calcium 35 mg 2% Iron 1 ma 6%

Potassium 150 mg 4% 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

HANDLING SUGGESTIONS

PRODUCT SPECIFICATIONS



SERVING SUGGESTIONS

PREPARATION & COOKING SUGGESTIONS

0%

Keep Frozen

1/6 Pie

• STORE FROZEN • CUT FROZEN • STORE CHILLED • DO NOT HOLD AT ROOM TEMPERATURE 1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. PLATE SLICES: thaw covered, 1 hour in refrigerator. To thaw whole, sliced pie: cover pie, thaw 2 hours or overnight in refrigerator. 3. For best results, serve portions immediately after thawing. Hold unused portions covered in the refrigerator up to 3 days; Do not refreeze.

INGREDIENTS



WHEY (MILK), SUGAR, HIGH FRUCTOSE CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HYDROGENATED PALM KERNEL OIL VEGETABLE OIL (PALM AND SOYBEAN OILS), BANANAS, GRAHAM FLOUR, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: SALT, MOLASSES. NATURAL AND ARTIFICIAL FLAVORS, GUMS (CARBOHYDRATE AND XANTHAN GUMS), COLORED WITH (BETA-CAROTENE, ANNATTO EXTRACT AND TURMERIC), DISODIUM PHOSPHATE, POLYGLYCEROL ESTERS OF FATTY ACIDS, POLYSORBATE 60, SODIUM CITRATE, SOY LECITHIN, DEXTROSE, BAKING SODA, HONEY, MONOGLYCERIDES.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; \overline{UN} = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

([]) Milk - C

(S) Peanuts - 30

(()) Eggs - 30

(1) Tree - 30

🗞) Soybean - C



🛞 Wheat - C



(%) Sesame - 30



(!) Corn - 30

(!) Seed Products - 30

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	390
Protein	2 g
Total Carbohydrates	49 g
Sugars	32 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	21
Trans Fat	0 g
Saturated Fat	14 g
Added Sugars	28 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	290 mg
Calcium	35 mg
Iron	1 mg
Potassium	150 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES





