

Chef Pierre

10032100092835 - Chef Pierre Hi-Pie Premium Fruit Pie 10 Unbak...

Fruit is the #1 ingredient



MARKETING

Our famous Hi-Pie filled with over 1 pound of luscious ripe California peaches between 2 golden tender flaky pie crust layers.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
09283		10032100092835				
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	
21.320 LBR	17.625 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.900 INH	10.300 INH	10.300 INH	1.222 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 2 days refrigerated after baking, 2 days ambient (wrapped)

ALLERGENS

Milk - INII

Eggs - INII

Soybean - INII

Wheat - C

Sesame - INII

Oats - INII

Seed Products - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - INII

Crustaceans - INII

Corn - INII

Molluscs - INII

Nutrition Facts

10.0 Servings per container

Serving Size1/10 PIE

Amount Per Serving

Calories380

% Daily Value*

Total Fat 22 g28%

Saturated Fat 9 g45%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 360 mg16%

Total Carbohydrates 44 g16%

Dietary Fiber 1 g4%

Total Sugars 18 g

Includes 14 g Added Sugars28%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 5 mg0%

Iron 0 mg0%

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

PEACHES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CONTAINS 2% OR LESS: MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, SALT, NATURAL FLAVOR.

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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 145°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.

SERVING SUGGESTIONS

1/10 Pie

MORE INFORMATION

