

Chef Pierre

569293 - Chef Pierre Meringue Pie 10 Key Lime 6ct/37oz

We start with a graham crust filled with a classic condensed milk key lime filling, topped with a thick layer of fluffy meringue.



MARKETING

Simply thaw-and-serve to fit any operation.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
05145	569293	10032100051450	6 x 37 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	
15.97 LBR	13.875 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.80 INH	9.90 INH	8.70 INH	0.99 FTQ	8x4	365 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 - C

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

8.0 Servings per container

Serving Size1/8 PIE (131g)

Amount Per Serving

Calories390

% Daily Value*

Total Fat 1114%

Saturated Fat 4 g20%

Trans Fat 0 g

Cholesterol 5 mg2%

Sodium 290 mg13%

Total Carbohydrates 61 g24%

Dietary Fiber 1 g4%

Total Sugars 48 g

Includes 47 g Added Sugars94%

Protein 3 g

Vitamin D 0 mcg0%

Calcium 130 mg10%

Iron 0.5 mg6%

Potassium 200 mg4%

* 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

SKIM MILK, SUGAR, HIGH FRUCTOSE CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), KEY LIME JUICE FROM CONCENTRATE, GRAHAM FLOUR, MARGARINE [PALM OIL, WATER, SOYBEAN OIL, SALT, MONO-AND DIGLYCERIDES, ARTIFICIAL FLAVOR, ANNATTO (COLOR), CALCIUM DISODIUM EDTA (PRESERVATIVE), VITAMIN A PALMITATE]. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MILK PROTEIN ISOLATE, CORN SYRUP SOLIDS, MODIFIED CORN STARCH, CITRIC ACID, EGG WHITES, NATURAL FLAVORS, LIME JUICE SOLIDS, MOLASSES, SALT, CORN STARCH, SODIUM TRIPOLYPHOSPHATE, CARRAGEENAN, CAROB BEAN GUM, CELLULOSE GUM, AGAR, BAKING SODA, SODIUM PHOSPHATE, GUAR GUM, CREAM OF TARTAR, HONEY, SOY LECITHIN, TETRASODIUM PHOSPHATE.

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PREPARATION & COOKING SUGGESTIONS

1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. PLATE SLICES: thaw covered 2 hours in refrigerator. To thaw whole, sliced pie: cover pie, thaw 4-6 hours or overnight in refrigerator. 3. For best results, serve portions immediately after thawing. Hold unused portions covered in the refrigerator up to 5 days; Do not refreeze.

SERVING SUGGESTIONS

1/8 Pie

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	390	Total Fat	11	Sodium	290 mg
Protein	3 g	Trans Fat	0 g	Calcium	130 mg
Total Carbohydrates	61 g	Saturated Fat	4 g	Iron	0.5 mg
Sugars	48 g	Added Sugars	47 g	Potassium	200 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

