

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

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 - C
- Eggs - C
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

Nutrition Facts

8.0 Servings per container

Serving Size 1/8 PIE (131g)

Amount Per Serving
Calories **390**

% Daily Value*

Total Fat 11	14%
Saturated Fat 4 g	20%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 290 mg	13%
Total Carbohydrates 61 g	24%
Dietary Fiber 1 g	4%
Total Sugars 48 g	
Includes 47 g Added Sugars	94%

Protein 3 g

Vitamin D 0 mcg	0%
Calcium 130 mg	10%
Iron 0.5 mg	6%
Potassium 200 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 advice.

SERVING SUGGESTIONS

1/8 Pie

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.

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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NUTRITIONAL ANALYSIS



Calories	390
Protein	3 g
Total Carbohydrates	61 g
Sugars	48 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	11
Trans Fat	0 g
Saturated Fat	4 g
Added Sugars	47 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	5 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	290 mg
Calcium	130 mg
Iron	0.5 mg
Potassium	200 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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