

# 569155 - Chef Pierre Meringue Premium Pie 10 Coconut 4ct/46oz

A thick layer of real coconut filling topped with lightly toasted meringue.



## MARKETING

Simply thaw-and-serve to fit any operation.

## Nutrition Facts

10.0 Servings per container	
<b>Serving Size</b>	<b>1/10 PIE (130g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>320</b>
% Daily Value*	
<b>Total Fat</b> 15	<b>19%</b>
Saturated Fat 7 g	<b>35%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 220 mg	<b>10%</b>
<b>Total Carbohydrates</b> 45 g	<b>16%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 26 g	
Includes 26 g Added Sugars	<b>52%</b>
<b>Protein</b> 4 g	
Vitamin D 0 mcg	0%
Calcium 75 mg	6%
Iron 0 mg	0%
Potassium 135 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.

## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
09292	569155	10032100092927	4 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
13.16 LBR	11.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
19.63 INH	10.06 INH	7.81 INH	0.89 FTQ	8x5	365 Days	0.0 FAH / 27.0 FAH

## HANDLING SUGGESTIONS

Keep Frozen

## SERVING SUGGESTIONS

1/10 Pie

## PREPARATION & COOKING SUGGESTIONS

1. Remove dome. Slice FROZEN pie; dip knife in hot water and wipe clean before each cut. 2. FOR BEST RESULTS, PLATE SLICES: Thaw covered 4-5 hours in refrigerator. OR thaw whole, sliced pie: covered 8 hours or overnight in refrigerator. 3. Serve thawed portions at once or hold covered in refrigerator up to 3 days. Use promptly. Do not refreeze.

## INGREDIENTS

SKIM MILK, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, VEGETABLE OIL (PALM AND SOYBEAN OIL), WATER, MODIFIED CORN STARCH, CORN SYRUP, COCONUT, CONTAINS 2% OR LESS: MARGARINE [VEGETABLE OIL (PALM AND SOYBEAN OIL), WATER, SALT, MONO- AND DIGLYCERIDES, ANNATTO (COLOR), CALCIUM DISODIUM EDTA (PRESERVATIVE), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE], EGG WHITES, SALT, CORN STARCH, GUMS (CAROB BEAN, CELLULOSE, XANTHAN, GUAR), INVERT SUGAR, POLYSORBATE 65, AGAR, SODIUM PHOSPHATE, NATURAL AND ARTIFICIAL FLAVOR, SODIUM ALUM, CREAM OF TARTAR, NATURAL COCONUT FLAVOR, MONOGLYCERIDES, COLORED WITH (ANNATTO EXTRACT, TURMERIC).

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

## MORE INFORMATION

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## NUTRITIONAL ANALYSIS



Calories	320
Protein	4 g
Total Carbohydrates	45 g
Sugars	26 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	26 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	220 mg
Calcium	75 mg
Iron	0 mg
Potassium	135 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

