

Chef Pierre

1071698325 - Fs Cp Pie Shel 10 Ub Shrtg Lrd 4/5/8

A premium tender flaky crust, perfect for creating your own signature fruit pies, quiches or desserts!





* Benefits

Pre-made pie shells provide time and labor savings After baking, crusts can handle cream, meringue, fruit or quiche filling Chef Pierre® is the #1 brand of foodservice pies, per Datassential study. Ideal for Independent Operators, C&U & Catering

Ingredie	ents
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A Allergens

ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LARD, HYDROGENATED LARD, WATER, HIGH FRUCTOSE CORN SYRUP, CONTAINS 2% OR LESS: SALT.

Contains:



Nutrition Facts Serving size 25 Gram

Amount per serving **Calories**

110

% Daily Value*

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Total Fat 6g	8%
Saturated Fat 2.5g	12%
Trans Fat 0g	
Cholesterol 5mg	1%
Sodium 170mg	7%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 1g	

Protein ig	
Vitamin D 0mg	0%
Calcium 0mg	0%
Iron 1mg	5%
Potassium 20mg	0%

The % Daily Value (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.

Handling Suggestions

Serving Suggestions

1/9 Shell

Keep Frozen

Prep & Cooking Suggestions

TO BAKE UNFILLED CRUST: 1. REMOVE PROTECTIVE PARCHMENT; PLACE FROZEN PIE SHELLS IN PANS ON SHEET PAN. 2. THAW ABOUT 10 MINUTES; PICK SIDES AND BOTTOM WITH FORK. 3. BAKE IN PREHEATED OVEN: CONVENTIONAL 400°F ABOUT 15-20 MINUTES CONVECTION 350°F ABOUT 8-10 MINUTES 4. COOL ON RACK BEFORE FILLING. 5. FILL WITH FAVORITE COLD FILLING. OR BOOK TO BAKE FILLED CRUST: 1. REMOVE PROTECTIVE PARCHMENT; PLACE FROZEN PIE SHELLS IN PANS ON SHEET PAN. 2. FILL SHELL WITH FAVORITE CRUST.

Product Specifications

Brand	Manufacturer	Product Category
Chef Pierre	Sara Lee Frozen Bakery	Pie Crust Shells & Dough

MFG #	SPC#	GTIN	Pack	Pack Desc.
07154	1071698325	10032100071540		4/2.5 lbs

Gross Weight	Net Weight Country of Ori		Kosher	Child Nutrition
12.71 lb	10 lb	USA	No	

Shipping Information						
Length	Width	Height	Volume	TixHi	Shelf Life	Storage Temp From/To
19.8 in	10 in	6.3 in	0.72 ft3	8x6	455 DAYS	0°F / 27°F





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Nutrition Analysis

Calories	110	Total Fat	6 g	Sodium	170 mg
Protein	1	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates…	12 g	Saturated Fat	2.5 g	Iron	1 mg
Sugars	1 g	Added Sugars	1 g	Potassium	20 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	0.14
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5 mg		
Vitamin A(IU)•	0	Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate	24.88 mg	Riboflavin	0.07 mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	















