



Chef Pierre

1071719901 - Fs Cp Pie Hipie 10 Ub Prem Apl 6/49

Our famous Hi-Pie® filled with over 1 pound of orchard-fresh Michigan apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.



Nutrition Facts

Serving size	116 Gram
Amount per serving	
Calories	340
% Daily Value*	
Total Fat 20g	26%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 5mg	1%
Sodium 370mg	16%
Total Carbohydrate 38g	13%
Dietary Fiber 1g	3%
Total Sugars 17g	
Includes 12g Added Sugars	24%
Protein 2g	
Vitamin D 0mg	0%
Calcium 10mg	0%
Iron 1mg	5%
Potassium 31mg	0%

* Benefits

Apple is the most popular pie flavor
 Fruit is the #1 ingredient
 Made without reworked dough
 No high fructose corn syrup.
 No artificial flavors or colors from artificial sources.
 Chef Pierre® is the #1 brand of foodservice pies, per Datassential study.
 Ideal for Independent Operators, C&U & B&I
 Kosher KVH-D

Ingredients

APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, CONTAINS 2% OR LESS: BUTTER (CREAM, SALT), SALT, MODIFIED CORN STARCH, WHITE GRAPE JUICE CONCENTRATE, CINNAMON, LEMON JUICE POWDER, NATURAL FLAVORS.

⚠ Allergens

Contains:

dairy wheat

* 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

Keep Frozen

Serving Suggestions

1/12 Pie

Prep & 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 155°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. 7. SERVE IMMEDIATELY.

📄 Product Specifications

Brand	Manufacturer	Product Category
Chef Pierre	Sara Lee Frozen Bakery	Pies, Tarts, Cobblers & Crisps

MFG #	SPC #	GTIN	Pack	Pack Desc.
09270	1071719901	10032100092705		18.375 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22.35 lb	18.38 lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
19.94 in	10.13 in	10.13 in	1.18 ft3	8x4	455 DAYS	0°F / 27°F



Chef Pierre

1071719901 - Fs Cp Pie Hipie 10 Ub Prem Apl 6/49

Our famous Hi-Pie® filled with over 1 pound of orchard-fresh Michigan apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.



Nutrition Analysis

Calories	340	Total Fat	20 g	Sodium	370 mg
Protein	2	Trans Fats	0 g	Calcium	10 mg
Total Carbohydrates...	38 g	Saturated Fat	9 g	Iron	1 mg
Sugars	17 g	Added Sugars	12 g	Potassium	31 mg
Dietary Fiber	1 g	Polyunsaturated Fat	3.5 g	Zinc	0.23
Lactose		Monounsaturated Fat	7 g	Phosphorus	
Sucrose		Cholesterol	5 mg		
Vitamin A(IU)		Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate	40.54 mg	Riboflavin	0.11 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

