



Chef Pierre

1071704671 - Fs Cp Pie Hipie 10 Ub Prem Blue 6 Ct

Our famous Hi-Pie[®] filled with over 1 pound of delicious plump and juicy northern blueberries, with no added sugar and reduced-fat crust.



Nutrition Facts

Serving size	111 Gram
Amount per serving	
Calories	340
% Daily Value*	
Total Fat 19g	24%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	13%
Total Carbohydrate 42g	15%
Dietary Fiber 2g	7%
Total Sugars 19g	
Includes 16g Added Sugars	32%
Protein 2g	
Vitamin D 0mg	0%
Calcium 14mg	1%
Iron 1mg	5%
Potassium 61mg	1%

* Benefits

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

BLUEBERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), SUGAR, WATER, MODIFIED CORN STARCH, CONTAINS 2% OR LESS: WHITE GRAPE JUICE CONCENTRATE, SALT.

⚠ Allergens

Contains:



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 65-70 MINUTES OR BAKE IN 350°F CONVECTION OVEN 55-60 MINUTES (WITH BLOWER FAN ON). BAKE UNTIL CRUST(S) ARE LIGHT BROWN OR FILLING BEGINS TO BOIL. FILLING TEMPERATURE MUST REACH 145°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)! 6. COOL AT ROOM TEMPERATURE FOR ABOUT 2 HOURS BEFORE CUTTING OR SERVING. 7. SERVE IMMEDIATELY. MAY BE HELD COVERED AT ROOM

📄 Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
09282	1071704671	10032100092828		6/47 oz

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.15 lb	17.63 lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.9 in	10.4 in	10.3 in	1.23 ft3	8x4	455 DAYS	0°F / 27°F



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Nutrition Analysis

Calories	340	Total Fat	19 g	Sodium	320 mg
Protein	2	Trans Fats	0 g	Calcium	14 mg
Total Carbohydrates...	42 g	Saturated Fat	8 g	Iron	1 mg
Sugars	19 g	Added Sugars	16 g	Potassium	61 mg
Dietary Fiber	2 g	Polyunsaturated Fat	4.5 g	Zinc	0.63
Lactose		Monounsaturated Fat	8 g	Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(IU)		Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate	48.36 mg	Riboflavin	0.13 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

