



Chef Pierre

1071689529 - Fs Cp Pie Hipie 10 Ub Prem Chry 6 Ct

Our famous Hi-Pie® filled with over 1 pound of tart Michigan cherries, with no added sugar and reduced-fat crust.



Nutrition Facts

Serving size	133 Gram
Amount per serving	
Calories	390
% Daily Value*	
Total Fat 22g	28%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 340mg	14%
Total Carbohydrate 47g	17%
Dietary Fiber 2g	7%
Total Sugars 22g	
Includes 17g Added Sugars	34%
Protein 3g	
Vitamin D 0mg	0%
Calcium 15mg	1%
Iron 2mg	11%
Potassium 110mg	2%

* 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.

* 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

CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), SUGAR, WATER. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED CORN STARCH, HIGH FRUCTOSE CORN SYRUP, SALT.

⚠ Allergens

Contains:



wheat

Handling Suggestions

Keep Frozen

Serving Suggestions

1/10 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 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)! 6. COOL AT ROOM TEMPERATURE FOR ABOUT 2 HOURS BEFORE CUTTING OR SERVING.

📄 Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
09278	1071689529	10032100092781		6/47 oz

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

Shipping Information						
Length	Width	Height	Volume	TlxHl	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



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Nutrition Analysis

Calories	390	Total Fat	22 g	Sodium	340 mg
Protein	3	Trans Fats	0 g	Calcium	15 mg
Total Carbohydrates...	47 g	Saturated Fat	9 g	Iron	2 mg
Sugars	22 g	Added Sugars	17 g	Potassium	110 mg
Dietary Fiber	2 g	Polyunsaturated Fat	4.5 g	Zinc	0.33
Lactose		Monounsaturated Fat	8 g	Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)		Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate	52.5 mg	Riboflavin	0.15 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

