



Chef Pierre

1071689515 - Fs Cp Pie Opn 10 Pb Trad Pmpkn 6/43

A classic Fall favorite that starts with a tender golden flaky crust, filled with a lightly spiced pumpkin filling thatâs full of flavor. Pre-baked and ready to serve!



Nutrition Facts

Serving size	122 Gram
Amount per serving	
Calories	300
% Daily Value*	
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 350mg	15%
Total Carbohydrate 47g	17%
Dietary Fiber 1g	3%
Total Sugars 21g	
Includes 20g Added Sugars	40%
Protein 4g	
Vitamin D 0mg	0%
Calcium 75mg	5%
Iron 1mg	5%
Potassium 205mg	4%

* Benefits

Simply thaw-and-serve to fit any operation.
 Pre-baked to reduce prep time, save labor and eliminate waste
 Pumpkin is the 3rd most popular pie flavor
 Made with an optimal blend of pumpkin varieties for a consistent texture and firm bite
 Open face specialty pies are perfect for takeout, increasing sales as a desserts-to-go option
 Ideal for Commercial/Independent Operators, C&U, Catering & B&I
 Kosher KVH-D

Ingredients

PUMPKIN, CORN SYRUP, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, EGGS, VEGETABLE OIL (PALM AND SOYBEAN OILS), SKIM MILK, MILK, SUGAR. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED CORN STARCH, SALT, SPICES (INCLUDES CINNAMON), RED BEET JUICE (COLOR), CARRAGEENAN, GUMS (CAROB BEAN, GUAR, XANTHAN), DEXTRIN, SODIUM TRIPOLYPHOSPHATE, SOY FLOUR.

⚠ Allergens

Contains:

eggs dairy soy 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

1/10 Pie

Prep & Cooking Suggestions

TO HEAT AND SERVE: 1. THAW WHOLE PIE AS DIRECTED ABOVE. 2. PLACE SHEET PAN IN OVEN. PREHEAT CONVENTIONAL OVEN TO 400°F FOR PREHEAT CONVECTION TO OVEN 350°F. 3. PLACE ON FLAT BAKING SHEET; TO CRISPEN CRUST AND WARM FILLING, REHEAT PIE(S): 400°F CONVENTIONAL: ABOUT 12 MINUTES FOR A WARM FILLING; ABOUT 20 MINUTES FOR A HOT FILLING. 350°F CONVECTION: ABOUT 8 MINUTES FOR A WARM FILLING; ABOUT 15 MINUTES FOR A HOT FILLING. NOTE: BECAUSE OVENS VARY, ADJUST TIME AND TEMPERATURE AS NECESSARY. 4. CAREFULLY REMOVE PIE(S) FROM OVEN ON SHEET PAN. CAUTION: FILLING MAY BE HOT! NEVER HANDLE HOT PIE(S) BY EDGES OF PIE PAN. CAUTION: FILLING MAY BE HOT! NEVER HANDLE HOT PIE(S) BY EDGES OF PIE PAN(S).

✍ Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
09281	1071689515	10032100092811		6/43 oz

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
18.55 lb	16.13 lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.88 in	10.19 in	5.63 in	0.66 ft3	8x7	365 DAYS	0°F / 27°F



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Nutrition Analysis

Calories	300	Total Fat	11 g	Sodium	350 mg
Protein	4	Trans Fats	0 g	Calcium	75 mg
Total Carbohydrates...	47 g	Saturated Fat	5 g	Iron	1 mg
Sugars	21 g	Added Sugars	20 g	Potassium	205 mg
Dietary Fiber	1 g	Polyunsaturated Fat	1.5 g	Zinc	0.66
Lactose		Monounsaturated Fat	3.5 g	Phosphorus	
Sucrose		Cholesterol	45 mg		
Vitamin A(U)		Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate	41.42 mg	Riboflavin	0.19 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

