



Chef Pierre

1071704667 - Fs Cp Pie Hipie 10 Ub Prem Peach 6 C

Our famous Hi-Pie® filled with over 1 pound of luscious ripe Michigan peaches between 2 golden tender flaky pie crust layers.



Nutrition Facts

Servings per Container **12**
Serving size **111 Gram**

Amount per serving
Calories 320

	% Daily Value*
Total Fat 19g	24%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrate 36g	13%
Dietary Fiber 1g	3%
Total Sugars 16g	
Includes 12g Added Sugars	24%
Protein 2g	
Vitamin D 0mg	0%
Calcium 7mg	0%
Iron 1mg	5%
Potassium 30mg	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.

* 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

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

⚠ 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 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 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)! 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.
09283	1071704667	10032100092835		6/47 oz

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

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.9 in	10.3 in	10.3 in	1.22 ft3	8x4	455 DAYS	0°F / 27°F



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Nutrition Analysis

Calories	320	Total Fat	19 g	Sodium	300 mg
Protein	2	Trans Fats	0 g	Calcium	7 mg
Total Carbohydrates...	36 g	Saturated Fat	8 g	Iron	1 mg
Sugars	16 g	Added Sugars	12 g	Potassium	30 mg
Dietary Fiber	1 g	Polyunsaturated Fat	4.5 g	Zinc	0.27
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	48.4 mg	Riboflavin	0.13 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

