



Chef Pierre® 9" Unbaked Pie Shells with Lard, 20/8 oz



Foodservice Pie Shells with Lard

Product Last Saved Date:13 August 2018

Nutrition Facts

8 Servings per container

Serving Size 0.125 Shell

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 7 g **11%**

Saturated Fat 3 g **16%**

Trans Fat 0 g

Cholesterol 5 mg **2%**

Sodium 190 mg **8%**

Total 13 g **4%**

Dietary Fiber 1 g **2%**

Total Sugars 1 g

Includes g Added Sugars %

Protein 2 g

Vitamin D mg %

Calcium 3.57 mg 0%

Iron .83 mg 4%

Potassium 20 mg 1%

*The % Daily Values (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.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
09269	000229	10032100092699	20 X 8 ONZ	

Brand	Brand Owner	GPC Description
Chef Pierre	Sara Lee North America	Pies/Pastries – Sweet (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.19 LBR	10 LBR	USA	No	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.81 INH	9.44 INH	6.13 INH	0.629 FTQ	10x6	455 Days	0 FAH / 27 FAH

Ingredients:

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LARD, PARTIALLY HYDROGENATED LARD, WATER, HIGH FRUCTOSE CORN SYRUP, SALT, SOY FLOUR. CONTAINS WHEAT AND SOY

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Provided'):

Eggs - NI	Milk - NI	Peanuts - NI
Soy - NI	Wheat - C	TreeNuts - NI
Fish - NI	Crustacean - NI	

Handling Suggestions:

Keep Frozen

Benefits:

- Pie crust is made with lard for a flakier shell than a vegetable shortening crust - After baking, crusts can handle cream, meringue, fruit or quiche filling - 9" pie shells are in a deep-dish format, ideal for tall pie creations - 0g of trans fat without compromising taste

Serving Suggestions:

1/8 Shell

Prep & Cooking Suggestions:

Place shells on flat baking sheet.

More Information: