

Today's Choice.

8391 5" Cheese Pizza with Wheat Crust

8391

72 Count

CN

087461

Each 5.00 oz. Cheese Pizza with Wheat Crust provides 2.00 oz. equivalent meat alternate, 1/8 Cup Red/Orange Vegetable and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 05/13)

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Copy not for documenting Federal meal requirements

INGREDIENTS:

Low Moisture Part Skim Mozzarella Cheese (Pasteurized Part Skim Milk, Cultures, Salt, Enzymes), Water, Whole Wheat Flour, Unbleached Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin And Folic Acid), Tomato Paste (Water, Tomatoes) Wheat Protein Isolate (Wheat Gluten, Lactic Acid, And Sulfite), Sugar, Modified Wheat Starch, Soy Protein Isolate, Yeast, Canola Oil Salt, Garlic Powder, Basil, Oregano.

CONTAINS: MILK, SOY, WHEAT

COOKING INSTRUCTIONS:

BAKE: KEEP FROZEN. Convection Oven: Preheat oven to 325°F. Place pizza on sheet tray. Bake for 6-9 minutes.

Conventional Oven: Preheat oven to 400°F. Place pizza on sheet tray. Bake for 12-15 minutes.

Impingement Oven: Preheat oven to 400°F. Place pizza on sheet tray. Bake for 6-9 minutes or until cheese bubbles and crust is crisp.

OVEN TEMPERATURES MAY VARY - ADAPT DIRECTIONS TO INDIVIDUAL OVENS.

FOR FOOD SAFETY CONSUMERS SHOULD FOLLOW COOKING INSTRUCTIONS COMPLETELY

Lot Code:

Best By:

Packed On:

NET WEIGHT 22.50 LB (10.2 kg)

KEEP FROZEN

Giorgio Foods, Inc. P.O. Box 96, Temple, PA 19560 USA Phone: (610) 926-2139 Fax: (610) 926-7012 Web: www.giorgiofoods.com

Nutrition Facts table with columns for nutrient name, amount, and % Daily Value. Includes a table at the bottom for Percent Daily Values based on a 2,000 calorie diet.

Case Count table with 2 columns: Case Count and numerical value. Rows include Case Count (72), Servings per Case (72), Serving Size (5 oz), Case Cube (1.26), GR WT per Case (24), Net WT Per Case (22.5), and Pallet Config (8 x 6 = 48).

As of 6/29/16