



## – Product Specification –

**MFG # 14018 - 16" Premium Whole Wheat Traditional Crust (raised edge, par-baked), 21.5oz**

### Manufacture Information and Contact:

Vendor Name: Tubito's Pizza

Vendor Contact: John Peach

Address: 301 NE 36<sup>th</sup> Street

Phone #: (954) 537-4992

City, State, Zip: Oakland Park, FL 33334

Fax #: (954) 567-4992

### Product Description:

**Brand** – Tubito's Pizza

**Parbaked Crust** - Premium round New York style whole wheat pizza crust, raised edge, par-baked.



### Product Information:

ITEM DESCRIPTION (WW - Whole Wheat)	BRAND	MFG ITEM #	PACK SIZE	NET WT	GROSS WT	CASE DIMENSIONS	CASE CUBE	TIE x HIGH	PER PALLET
<i>Par-Baked Pizza Crust - Traditional Round</i>									
16" Premium WW Crust, w/Raised Edge	Tubito's	14018	14 crust/cs	20 lbs	22 lbs	16 1/4X16 1/4x9	1.38	6X6	36

ITEM DESCRIPTION (WW - Whole Wheat)	SHELF LIFE (Unopened)	STORAGE TEMPERATURE	UPC PRODUCT CODE	LEAD TIME	MINIMUM ORDER
<i>Par-Baked Pizza Crust - Traditional Round</i>					
16" Premium WW Crust, w/Raised Edge	180 days (freezer) 3 days (cooler)	0° or below 35° or below	094922145444	14 Days	1 Pallet

### Product Packaging:

Each case contains 14 crust, packed in a master bag, with 2 cardboard support circles per case.

TUBITOS PIZZA LLC 301 NE 36<sup>TH</sup> STREET, OAKLAND PARK, FLORIDA 33334  
PHONE: 954 537 4992 SALES@TUBITOSPIZZA.COM

*JP* 1/15/19



**Pizza Crust – MFG # 14018**

16” Premium Whole Wheat Traditional Crust (raised edge, par-baked), 21.5oz

@ 8 Servings / Slices

Nutrition Facts	
Serving Size 1/8 crust (76g)	
Servings Per Container 8	
Amount Per Serving	
Calories 210	Calories from Fat 20
% Daily Value*	
<b>Total Fat</b> 2g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 350mg	<b>14%</b>
<b>Total Carbohydrate</b> 41g	<b>14%</b>
Dietary Fiber 4g	<b>16%</b>
Sugars 2g	
<b>Protein</b> 7g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 15%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

@ 10 servings / Slices

Nutrition Facts	
Serving Size 1/10 crust (61g)	
Servings Per Container 10	
Amount Per Serving	
Calories 170	Calories from Fat 15
% Daily Value*	
<b>Total Fat</b> 1.5g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 280mg	<b>12%</b>
<b>Total Carbohydrate</b> 33g	<b>11%</b>
Dietary Fiber 3g	<b>13%</b>
Sugars 1g	
<b>Protein</b> 6g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

**Ingredients:** Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Salt, Sugar, Soybean Oil, Yeast.

**Allergens:** Wheat

**Child Nutritional Info “Manufacturer Statement”:**

The oz equivalent grains calculation per Child Nutrition Labeling (USDA), meeting the whole grain-rich criteria, for pizza crust is 1 oz equivalent grain = 28 gm of pizza crust.

**8 Servings / Cuts Per 16” Crust** - Each 2.68 oz portion of Pizza Crust provides 2.50 oz equivalent grains for Child Nutrition Meal Pattern Requirements.

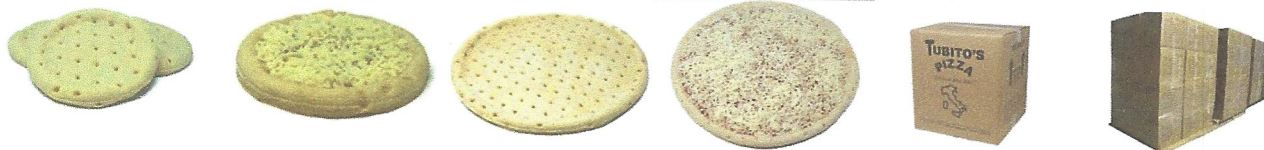
**10 Servings / Cuts Per 16” Crust** - Each 2.15 oz portion of Pizza Crust provides 2.0 oz equivalent grains for Child Nutrition Meal Pattern Requirements.

**Kosher Products Supervision / Certification:**

Orthodox Rabbinical Board



of Broward and Palm Beach Counties



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*Handwritten signature and date: 1/13/19*



## Handling Tips & Baking Procedures:

Please note as all ovens are calibrated/bake a little differently, these instructions are to be used as a guideline. In order to get the "pizza's just right", the recommended oven temperature and bake time may require adjustment. Tubito's Pizza products can be baked in various oven types, (including: deck, conveyor, convection, conventional, turbo chef). Temperature and time will vary depending upon oven type and customer needs. Contact manufacturer to assist with proper handling and additional information. "Love at first bite"!!! Enjoy!!!

**Overview:** All Tubito's Pizza products are manufactured using the finest ingredients. From 100% whole milk mozzarella cheese, to our signature top of the line tomato sauce, no shortcuts in production or expense are taken in the making of our products. This is a valuable selling point, so don't hesitate letting your customers know the high quality of the product you are serving them.

It is important that Tubito's Pizza products are handled and baked properly. It will ensure that your customers have a great experience every time. Failure to meet these standards could result in an inferior finished product.

**Storage:** All of our products are shipped and delivered frozen. To maximize freshness and flavor, they should be kept in a freezer at a temperature of 0 degrees or below. Our products have a six month shelf life when frozen (at 0 degrees or below) and a three day shelf life in refrigerator (at 35 degrees or below). **Once thawed pizza should not be re-frozen.**

**Baking Procedure:** Before baking, fully thaw crust and add additional toppings. Topped cheese pizzas must be baked either fully frozen or fully defrosted, however manufacture recommend baking fully defrosted. Customers choose to bake cheese pizzas in a fully frozen or fully defrosted state, depending on their facility, operation, staff, timing and availability of refrigerator and/or freezer space. Baking a partly thawed cheese pizza, may cause the pizza to bake uneven and to burn in some areas. **Consequently, do not bake cheese pizzas that are partially thawed; fully defrost them before baking.**

Remove all packaging materials, (including plastic wrap and corrugated circle) before baking. Place/ bake pizza directly on open center oven rack. Do not utilize baking tray or foil under pizza.

Bake using the following guidelines (bake to your personal taste! Enjoy!!):

(Pre-heat oven to applicable temperature)	Fully Defrosted	Fully Frozen
conveyor oven - 500 F	5-6 minutes	6-7 minutes
convection oven - 450 F	6-8 minutes	7-9 minutes
deck oven - 500 F	4-6 minutes	6-8 minutes
conventional oven - 425 F	8-10 minutes	9-11 minutes

\*\*\*Note: Due to oven variances, the above recommended oven temperature and bake time may require adjustment, as needed. Hot and cold spots may be present. Check pizza half way through baking cycle and rotate pizza 180 degrees if baking uneven.

## Frequently Asked Questions:

Are Tubito's Pizza microwaveable? No, our products have not been formulated to perform successfully in microwave.

Sometimes the bottom of the pizza over cooks! What can I do? Typically this happens at the beginning of the day or when the oven is on and not in use (more often occurring in deck ovens). Solution is to use a pizza screen to bake the first few pizzas, until the oven cools.

Pizza is baking uneven, (center not cooking), and pizza is burning in some areas! What can I do? The main cause is that the pizza is partially thawed and some areas usually the center is still partially frozen. If you are defrosting the pizza inside your refrigerator/cooler and the pizzas are stacked on top of each other, the center of the pizza will take longer to defrost and an easy solution is to slack off the pizza at room temperature for a short while either on a sheet pan rack, pizza rack or other process before baking.

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1/13/19



Tubito's Pizza LLC  
 301 NE 36<sup>th</sup> Street  
 Oakland Park, FL 33334

Tel 954/537-4992 Fax 954/567-4992  
 sales@tubitospizza.com

**Formulation Statement for Documenting Grains in School Meals, Required Beginning SY 2013 - 2014**  
*(Crediting Standards Based on Revised Exhibit A, weights per oz equivalent)*

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: **16" WW Traditional Pizza Crust, (raised edge, par-baked)** Code No.: **14018**

Manufacturer: **Tubito's Pizza** Serving Size: **2.68oz or 76g (1/8 of 16" crust)**

I. Does the product meet the Whole Grain-Rich Criteria: Yes  No   
*(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)*

II. Does the product contain non-creditable grains: Yes  No  How many grams: \_\_\_\_\_  
*(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).  
*(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate which Exhibit A Group (A-I) the Product Belongs: **GROUP B**

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
<b>Pizza Crust</b>	<b>76g</b>	<b>28g</b>	<b>2.714</b>
<b>Total Creditable Amount<sup>1</sup></b>			<b>2.50 oz eq.</b>

<sup>1</sup>Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased **76g**  
 Total contribution of product (per portion) **2.50** oz equivalent

I further certify that the above information is true and correct and that a **2.68** ounce portion of this product (ready for serving) provides **2.50** oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature

President  
 Title

Print Name **John M. Beach Jr.**

Date **1/13/19**

Phone Number **954-537-4992**