

PRODUCT DESCRIPTION:

Our signature zesty tomato sauce plus the melding melting flavors of mozzarella, Cheddar, provolone, and Parmesan cheeses.

- Signature hand-tossed crust.
- Garlic oil brushed on every crust's rolled edge.
- Truly authentic flavor.
- Self-rising crust technology.
- Signature pizza with versatile options.
- Your choice of four cheese, and pepperoni authentic flavors.



MENU APPLICATIONS:

- Bake as is or add ingredients to create your own specialty pizza.
- Slice and serve right out of the oven.

PREP INSTRUCTIONS:

BAKING INSTRUCTIONS. BAKE BEFORE EATING. Bake from frozen state. Preheat oven. Place pizzas in pans for convection oven use. For food safety and quality bake before eating to an internal temperature of 160°F. **IMPINGEMENT OVEN:** Preheat to 400°F. Bake pizza for 9-10 minutes. **CONVECTION OVEN:** Preheat to 350°F (low fan). Bake pizza for 14-15 minutes. Rotate pans halfway through bake cycle in convection oven. **NOTE:** Due to oven variances, baking times and temperatures may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Impingement Oven	400 °F	9-10 MINUTES	Cook before serving
Convection Oven	350 °F	14-15 MINUTES	

INGREDIENTS:

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, LOW MOISTURE PART SKIM MOZZARELLA AND PARMESAN CHEESES (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), TOMATO PASTE, YEAST, CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]), PROVOLONE CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES), CONTAINS 2% OR LESS OF: YELLOW CORNMEAL, VEGETABLE OIL (PALM, SOYBEAN AND/OR CANOLA OIL), SUGAR, SEA SALT, HYDROGENATED SOYBEAN OIL, SALT, MODIFIED FOOD STARCH, SPICE, MALTODEXTRIN, DATEM, WHEAT GLUTEN, DEXTROSE, PAPRIKA, DRIED GARLIC, CITRIC ACID, GUAR GUM, SOY LECITHIN, DRIED ONION, NATURAL FLAVOR, ASCORBIC ACID, WHEAT STARCH, ENZYMES.

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180731408
Gross Weight:	30.32
Net Weight:	26.674
Each Weight:	4.74
Cube:	2.07
Dimensions (LxWxH):	16.81 x 16.81 x 12.63
Cases/Pallet:	42
Tie:	6
High:	7
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1/10 pizza (134g)	-
Serving Size (grams):	134	-
Serving Size (weight oz):	4.74	-
Eaches/Case:	9	-
Inner Packs/Case:	3	-
Servings/Case:	90	-
Calories:	340	-
Calories From Fat:	110	-
Calories From Saturated Fat:	50	-
Total Fat:	12	15%
Saturated Fat:	6	32%
Trans Fat:	0	-
Cholesterol:	25	9%
Sodium:	530	23%
Potassium:	381	8%
Total Carbohydrate:	44	16%
Total Dietary Fiber:	2	8%
Sugars:	7	-
Protein:	14	-
Vitamin A:	55	6%
Vitamin C:	0	0%
Calcium:	234	20%
Iron:	3	15%
Whole Grain:	0	0%

* Percent Daily Values are based on a 2,000 calorie diet.

NUTRITION INFORMATION:

Serving Size:	1/8 pizza (168g)	-
Serving Size (grams):	168	-
Serving Size (weight oz):	5.92	-
Eaches/Case:	9	-
Inner Packs/Case:	3	-
Servings/Case:	72	-
Calories:	420	-
Calories From Fat:	130	-
Calories From Saturated Fat:	70	-
Total Fat:	14	19%
Saturated Fat:	8	40%
Trans Fat:	0	-
Cholesterol:	35	11%
Sodium:	670	29%
Potassium:	476	10%
Total Carbohydrate:	55	20%
Total Dietary Fiber:	3	10%
Sugars:	9	-
Protein:	18	-
Vitamin A:	68	8%
Vitamin C:	0	0%
Calcium:	293	25%
Iron:	3.8	20%
Whole Grain:	0	0%

* Percent Daily Values are based on a 2,000 calorie diet.



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