

Whole Wheat Wedge Pepperoni Pizza

96WWEDP2



Pack Size: 96/5.00oz. portions per case

Child Nutrition Information:

088110 - One 5.00oz. Whole Wheat Wedge Pepperoni Pizza Provides 2.00oz. Equivalent Meat/Meat Alternate, 2.00oz. Equivalent Grains, and 1/8 Cup Red/Orange Vegetable for the Child Nutrition Meal Pattern Requirements.

Ingredients:

CRUST: Water, Whole Wheat Flour, Enriched Flour (Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vital Wheat Gluten, Contains 2% or less of: Sugar, Soybean Oil, Yeast, Salt.
CHEESE: Low Moisture-Part Skim Mozzarella Cheese (Pasteurized Part Skim Milk, Cultures, Salt, Enzymes).
SAUCE: Tomatoes (Water, Tomato Paste [Not Less Than 31% Soluble Solids]), Contains 1% or Less of Onion, Salt, Spices, Garlic Powder, Soybean Oil, Xanthan Gum.
PEPPERONI: Pork, Beef, Salt, Contains 2% or less of Dextrose, Flavorings, Lactic Acid Starter Culture, Oleoresin of Paprika, Sodium Nitrite, BHA, BHT, Citric Acid.

Allergens: Wheat and Milk.
 Nardone Bros. is a peanut and tree nut-free facility.

Cooking Instructions:

For a crispy crust: Preheat oven to 325 F. Place pizza directly on center oven rack. Cook for 7 to 10 minutes or until cheese is melted and crust edges are golden brown.

For a softer crust: Preheat oven to 325 F. Place pizza on a baking sheet. Cook for 8 to 11 minutes or until cheese is melted and crust edges are golden brown.

1 piece/serving	g	% DV
Serving Size	142g	
Calories	350	
Calories from Fat	150	
Total Fat	17	26
Saturated Fat	7	36
Trans Fat	0	
Cholesterol	40	14
Sodium	580	24
Carbohydrate	29	10
Fiber	3	12
Sugar	6	
Protein	22	
Vitamin A		8
Vitamin C		15
Calcium		35
Iron		15

Shipping Info:

Net Weight: 30.00 lbs.
 Gross Weight: 32.00 lbs.
 Pieces/case: 96
 UPC: 8554112089
 Dimensions: 17 ½ x 12 ¾ x 11 ¼
 Cube: 1.43
 Ti/Hi: 8/6
 Shelf Life: 180 days frozen
 Country of Origin: 100% U.S.



420 New Commerce Blvd. • Wilkes-Barre, PA 18706
 1-800-823-5320

All product information is believed to be truthful and accurate.

Last Updated: 10/21/2013

Chelsea Stamey