

### SPECIFICATION

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**Product Code:** SP162R  
**Product Description:** Sgt. Pepperoni's 16" Garlic Butter Rolled Edge Tuscan Style Cheese Pizza

**Equivalences:** Date: April 23, 2018

	Svg Size	M/MA	B/BA	Red / Orange Veg	% WG	WGR	DF/Cs 110244
Based on 8 slices/pizza	6.25 oz	2.0 oz	3.00 oz.	1/8 c.	N/A	No	9.00 lbs

<b>Nutrition Facts</b>	6.25 oz. Per 100 g		6.25 oz. Per 100 g	
Serving Size:.....	177 g	100 g	Saturated Fat:.....	9 g 6 g
Calories:.....	420	235	Trans Fat:.....	0 g 0 g
Calories from fat:.....	140	79	Cholesterol:.....	30 mg 17 mg
Protein:.....	22 g	13 g	Vitamin A:.....	15 % DV 9 % DV
Carbohydrates:.....	47 g	27 g	Vitamin C:.....	10 % DV 6 % DV
Dietary Fiber:.....	1 g	1 g	Calcium:.....	45 % DV 26 % DV
Sugar:.....	4 g	3 g	Iron:.....	6 % DV 4 % DV
Fat:.....	15 g	9 g	Sodium:.....	510 mg 286 mg

#### Label Declarations

**Allergens:** Milk, Wheat, Soy  
**Ingredient statement:** See Label Below

#### Description: Based on 8 slices/pizza

Sgt. Pepperoni's 16" Cheese Pizza, with Rolled Edge, Bake to Rise, GARLIC BUTTER Rising Dough. Fully topped 16" cheese pizza, must only contain 100% real Part Skim Mozzarella Cheese, (no cheese blends) from USDA WBSM Material # 110244 Mozzarella, bake to rise, rolled edge dough, enfused with garlic butter throughout the entire dough, authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 6.25 oz and offer a minimum of 20 g Protein, a minimum of 410 Calories and less than 520 mg Sodium per serving. 1-8 cut provides 2 oz M/MA, 3 oz eq. Grain/Bread. 1/8 c. red/orange veg.

#### Baking Instructions:

For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a parchment lined baking tray or pizza screen. For best results, bake on pizza screen. ALLOW 2 HOURS FOR THAWING. Keep pizzas covered while thawing. Preheat oven. For convection oven rotate pizza halfway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. Oven temperatures and cook times may vary. Thawed Pizza: Convection Oven, 435 F 6 to 9 minutes. Conveyor Oven, 435 to 450 F 6 to 6.5 minutes. Frozen Pizza: Conveyor Oven, 425 to 435 F 6 to 8 minutes.

#### Quality Control Variables

#### Portion / Pack

	Pizzas / cs	Size	Portions / Cs:	Pounds / Cs:
Based on 8 slices/pizza	9	6.25 oz	72	28.13

**SGT. PEPPERONI'S®**  
 Superior Quality Pizza  
 16" CHEESE PIZZA with  
 Garlic Butter Rising Dough

# SP162R

**KEEP FROZEN**

9/50 oz. Pizzas

Net Wt. 28.13 lbs.

16214



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**SGT. PEPPERONI'S®**  
 Superior Quality Pizza

**16" CHEESE PIZZA with Garlic Butter Rising Dough**

INGREDIENTS: CRUST: Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Water, Yeast, Shortening (partially hydrogenated soybean oil with natural flavors and beta carotene, citric acid as a preservative), Salt, Granulated Sugar, Soybean Oil, Dough Conditioner (diacetyl tartaric acid ester of mono and diglycerides, wheat gluten, sugar, dextrose, wheat flour, guar gum, active malt flour, calcium pyrophosphate, lecithin, ascorbic acid, enzyme), Corn Meal, Garlic Butter (liquid and partially hydrogenated soybean oil, natural garlic flavor, salt, artificial flavor, soy lecithin, beta carotene [color], vitamin A palmitate, dimethylpolysiloxane, and anti-foaming agent added), Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (cellulose gum, maltodextrin, carrageenan), CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes), SAUCE: Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified. CONTAINS: MILK, WHEAT AND SOY.

BAKING INSTRUCTIONS: For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a parchment lined baking tray or pizza screen. For best results, bake on pizza screen. ALLOW 2 HOURS FOR THAWING. Keep pizzas covered while thawing. Preheat oven. For convection oven rotate pizza halfway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. Oven temperatures and cook times may vary. Thawed Pizza: Convection Oven, 435 F 6 to 9 minutes. Conveyor Oven, 435 to 450 F 6 to 6.5 minutes. Frozen Pizza: Conveyor Oven, 425 to 435 F 6 to 8 minutes.

For Food Safety and Quality, Follow Baking Instructions.  
 Cook to internal temperature of 165 degrees F prior to serving.

**SP162R**

9/50 oz. Pizzas

Net Wt. 28.13 lbs.

**INSTITUTIONAL USE ONLY**

**KEEP FROZEN**



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Manufactured by: Alpha Foods Co. Waller, TX 77484