

PRODUCT DESCRIPTION:

Thin and crispy whole grain flatbread crust topped with a classic pesto sauce, chicken, and a blend of mozzarella, Parmesan, Asiago, and Romano cheeses.

- Serve restaurant-style flatbread in your schools.
- Blend of traditional Italian flavors is sure to be popular with students.
- Designed to fit competitive foods nutrition requirements # perfect for a la carte!

MENU APPLICATIONS:

- Perfect for a la carte programs.
- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

090803 -Each 5.03 oz. Flatbread, provides 2.00 oz. equivalent meat/meat alternate, 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 06-14).

HARD BID SPECIFICATIONS:

BIG DADDY'S® Artisan Flatbread Pesto Chicken Flatbread CN must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, Portion to provide a minimum of 300 calories with no more than 12 fat grams. Must contain a minimum of 2 grams of fiber and less than 570 of sodium. Case pack of 64 per case.

CN Label required. Acceptable Brand: BIG DADDY'S® 68577

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS: COOK BEFORE EATING. Best if cooked from frozen state. Preheat oven. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO A MINIMUM INTERNAL TEMPERATURE OF 165°F. **CONVECTION OVEN:** Arrange to fit 10 flatbreads on parchment lined baking pan. Bake 425°F for 8-10 minutes on high fan. Rotate halfway through bake cycle. **IMPINGEMENT OVEN:** Set 2 rows of 5-15 flatbreads on the conveyor. Bake 375°F for 6-7 minutes. **CONVENTIONAL OVEN:** Arrange to fit 4 flatbreads on parchment lined baking pan. Bake 425°F for 12-14 minutes. **NOTE:** Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	425 °F	8-10 MINUTES	Cook before serving
Impingement Oven	375 °F	6-7 MINUTES	Cook before serving
Conventional Oven	425 °F	12-14 MINUTES	Cook before serving



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHOLE GRAIN BLEND [WHITE WHOLE WHEAT FLOUR, BROWN RICE FLOUR], ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), YEAST, SUGAR, WHEAT GLUTEN, WHEY PROTEIN CONCENTRATE, ISOLATED SOY PROTEIN, CONTAINS 2% OR LESS OF: SEA SALT, DATEM, DEXTROSE, GUAR GUM, SOY LECITHIN, ASCORBIC ACID, SALT, ENZYMES (SODIUM CHLORIDE, WHEAT STARCH, ENZYMES, MALTODEXTRIN). **TOPPINGS:** LITE MOZZARELLA CHEESE (CULTURED PASTEURIZED SKIM MILK, MODIFIED FOOD STARCH*, SALT, ENZYMES, VITAMIN A PALMITATE) *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE, COOKED CHICKEN BREAST WITH RIB MEAT, ASIAGO CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), PARMESAN CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), ROMANO CHEESE (CULTURED PASTEURIZED PART SKIM COW'S MILK, SALT, ENZYMES), SPICE. **SAUCE:** WHEY, CORNSTARCH, MALTODEXTRIN, BUTTERMILK SOLIDS, CONTAINS 2% OR LESS OF: GARLIC POWDER, SALT, PARMESAN CHEESE (PASTEURIZED CULTURED MILK, SALT, ENZYMES), SPICE, AUTOLYZED YEAST EXTRACT, LACTIC ACID, NATURAL FLAVOR, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL).

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180685770
Gross Weight:	20.95
Net Weight:	20.12
Each Weight:	5.03
Cube:	1.33
Dimensions (LxWxH):	17.38 x 10.38 x 12.75
Cases/Pallet:	60
Tie:	10
High:	6
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 FLATBREAD (143g)	-
Serving Size (grams):	143	-
Serving Size (weight oz):	5.03	-
Eaches/Case:	64	-
Inner Packs/Case:	8	-
Servings/Case:	64	-
Calories:	330	-
Calories From Fat:	90	-
Calories From Saturated Fat:	31.5	-
Total Fat:	10	15%
Saturated Fat:	3.5	18%
Trans Fat:	0	-
Cholesterol:	35	12%
Sodium:	470	20%
Potassium:	330	9%
Total Carbohydrate:	37	12%
Total Dietary Fiber:	3	12%
Sugars:	11	-
Protein:	22	-
Vitamin A:	-	6%
Vitamin C:	-	0%
Calcium:	-	35%
Iron:	-	15%
Whole Grain:	19	52%

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



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