16" CHEESE PIZZA 37BC

Mozzarella Cheese, Zesty Sauce on a Golden Crust

Number of Servings: 48 Serving Size: 1/8 of Pizza (5.08 oz./149g) Case - Net Weight: 15.25 lb, Gross Weight: 17.50 lb, Dimensions: L: 15.75" x W: 15.75" x H: 6.50," Cube: 0.93' Pallet - TIHI: 6/9 = 54 Cases



Nutrition Facts

48 servings per container Serving size 1/8 of Pizza (5.08 oz./149g)

Amount per serving Calories	310
%	Daily Value [*]
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 510mg	22%
Total Carbohydrate 37g	13%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 0g Added Sugars	s 0%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 349mg	25%
Iron 2mg	10%
Potassium 0mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:

CRUST (WHOLE WHEAT FLOUR [WHOLE WHEAT FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, ENZYME], ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, ENZYME, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, YEAST, CONTAINS 2% OR LESS DOUGH CONDITIONER, ENZYMES, CALCIUM PROPIONATE, POTASSIUM SORBATE), MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CULTURES, SALT AND ENZYMES), WATER, TOMATO PASTE, CONTAINS LESS THAN 2% OF CELLULOSE (ANTI-CAKING), SEASONING (SUGAR, SEA SALT, DEHYDRATED GARLIC, DEHYDRATED ONION, OREGANO LEAF, BASIL LEAF, ANISE, WHITE PEPPER, BLACK PEPPER, PARSLEY LEAF, RED PEPPER SEED, TURMERIC, CANOLA OIL), SOY PROTEIN ISOLATE, SOYBEAN OIL.

Allergens:

CONTAINS: MILK, SOY, WHEAT



Meal Contribution:

MEAT/MEAT ALTERNATIVE	2.00
EQUIVALENT GRAINS	2.00

Preparation & Handling Instructions:

FOR INSTITUTIONAL USE ONLY - KEEP FROZEN

For best results, allow to thaw prior to cooking. DO NOT REFREEZE. Cook for 12-14 minutes in a 350°F convection oven, until the cheese is evenly melted. Cook before eating to an internal temperature of 165°F as measured by a food thermometer.

Shelf Life:

Seven (7) months frozen.





Product Name 16" CHEESE PIZZA

Product Code 37BC

			Case Net Wt.	,	13.23174075.00 02
I. Meat/Meat Alternative					
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per COOKED Portion of Creditable Ingredient		Multiply	FBG Yield/Servings Per Unit	Creditable Amount*
MOZZARELLA CHEESE	1.6300		Х	100%	1.6300
A. Total Creditable M/MA Amount ^a					1.6300
*Creditable Amount - Multiply ounces per port	ion of creditable ingredie	nt by the FBG Yie	eld Information		
II. Alternative Protein Product (APP)					
Description of APP, Manufacture's Name and Code Number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18%**	Creditable Amoun APP***
SOY ISOLATE PROTEIN	0.0780	Х	85%	÷ by 18	0.3727
B. Total Creditable APP Amount ^a					0.3727
C. TOTAL CREDITABLE AMOUNT (A + B roun *Percent of Protein As-Is is provided on the att.		2.00			
Total weight (per portion) of product as purcha Total creditable amount of product (per portion (Reminder: Total creditable amount cannot cou I certify that the above information is true and ounces of equivalent meat/meat alternative wi I further certify that any APP used in the produ Appendix A) as demonstrated by the attached s I. Does the product meet the Whole Gra (<i>Refer to SP 30-2012 Grain Requirements for th</i> II. Does the product contain non-credita (<i>Products with more than 0.24 oz. equivalent of towards the grain requirements for school mea</i> III. Use Policy Memorandum SP 30-2012 Program: Exhibit A to determine if the p (RTE breakfast cereals). (<i>Different metho</i> <i>grains. Groups A-G use the standard of 1</i> <i>creditable grain per oz. eq.; Group I is rep</i>	n) 2.00 Int for more than the tota correct and that a 5.08 or nen prepared according to ct conforms to the Food a supplier documentation. ain-Rich Criteria: Yes <i>e Nutritional School Lunch</i> able grains: Yes No <i>r 3.99 grams for Groups A</i> <i>ls.)</i> 2 Grain Requirements product fits into Group adologies are applied	✓ No h Program and So G or 6.99 grams for the Nation ps A-G (baked	he above produ vice Regulation chool Breakfast / grams s for Group H of nal School Lui goods), Grou	s (7 CFR Parts 210, 2 Program.) 	20, 225, 226,
creatuble grain per oz. eq., Group i is ref			; Group H use	-	s) or Group I ed on creditable
Indicate to which Exhibit A Group (A-I)	ported by volume or w	eight.)	; Group H use	-	s) or Group I ed on creditable
	corted by volume or w the product belongs B Grams Grain In Grain In	eight.)	Gram	-	s) or Group I ed on creditable 28 grams
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