Personal Pan Pepperoni Pizza Old



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11982
School:	Sedalia Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 5IN WGRAIN	1 Each	Thawing Instructions Cook from frozen. Basic Preparation Place 15 pizzas in 18# x 26# lightly greased baking sheet. Convection oven times are based on full ovens. Cooking Guidelines: Cook before eating. Preheat oven. Product must be cooked from frozen state for best results. Convection Oven: 350 Degrees F for 15-17 minutes. Conventional Oven: 400 degrees F for 22-25 minutes. Rotate pans one half turn to prevent cheese from burning. Note: For food safety and quality, cook before eating to an internal temperature of 160 degrees F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	605911

Preparation Instructions

Thawing Instructions

Cook from frozen.

Basic Preparation

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temperature may require adjustments. Refrigerate or discard any unused portion.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components (SLE) Amount Per Serving		
2.000		
2.000		
0.000		
0.000		
0.130		
0.000		
0.000		
0.000		

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving				
Calories	310.00			
Fat	13.00g			
SaturatedFat	6.00g			
Trans Fat*	0.00g			
Cholesterol	30.00mg			
Sodium	510.00mg			
Carbohydrates	31.00g			
Fiber	3.00g			
Sugar	8.00g			
Protein	17.00g			
Vitamin A 0.00IU	Vitamin C 0.00mg			
Calcium 240.00mg	lron 2.20mg			

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available