

PRODUCT DESCRIPTION:

Zesty tomato sauce and 100% mozzarella cheese atop a pre-proofed pizza, add your own toppings for an authentic pizzeria quality pizza.

- Consistent performance - dough is pre-proofed, resulting in a perfect pizza.
- Controls cost - sauce and cheese are already added, consistent every time.
- Reduces waste - no more trying to anticipate how many pizzas to prepare.
- Canvas for creativity - allows you more time to be creative!

MENU APPLICATIONS:

- Stretch or shape it - Slack out for 20 minutes, then form into shape of choice.
- Create a custom edge - flute, braid, crimp, scallop, or pinch the edge.
- Add as few or as many toppings for your own signature pizzeria quality pizza.
- Add topicals (herbs, seeds, cheese, etc.) to the crust edge.

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE EATING. For food safety and quality, cook before eating to an internal temperature of 160°F. For best results, cook from frozen state. allow to cool for 30 seconds before cutting. **IMPINGEMENT OVEN:** Preheat to 420°F. Cook pizza for 7-9 minutes. **CONVECTION OVEN:** Preheat to 350°F. Cook pizza for 14-16 minutes, high fan. Rotate pan halfway through bake cycle in convection oven. **NOTE:** Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Cook from frozen. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Impingement Oven	420 °F	7-9 MINUTES	Cook before serving
Convection Oven	350 °F	14-16 MINUTES	

SHIPPING INFO / SHELF LIFE:**SHIPPING INFO:**

GTIN (Case):	10072180747959
Gross Weight:	27.28
Net Weight:	23.625
Each Weight:	5.25
Cube:	2.07
Dimensions (LxWxH):	16.81 x 16.81 x 12.63
Cases/Pallet:	42
Tie:	6
High:	7
SHELF LIFE:	300

ALLERGENS:

Contains
Milk or its Derivatives, Wheat or its
Derivatives, and Soy or its Derivatives.

**INGREDIENTS:**

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), TOMATOES (WATER, TOMATO PASTE), WATER, YEAST, CORNMEAL, CONTAINS 2% OR LESS OF: SHORTENING (PALM OIL, NATURAL FLAVOR, SOY LECITHIN), SUGAR, NATURAL FLAVOR (LIQUID AND HYDROGENATED SOYBEAN OIL, NATURAL FLAVOR, SALT, ARTIFICIAL FLAVOR, SOY LECITHIN, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), SEA SALT, SALT, MODIFIED FOOD STARCH, DATEM, WHEAT GLUTEN, DEXTROSE, PARMESAN CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), MALTODEXTRIN, SPICE, PAPRIKA, GUAR GUM, GARLIC, CITRIC ACID, ONION POWDER, GARLIC POWDER, SOY LECITHIN, ASCORBIC ACID, ENZYMES (SODIUM CHLORIDE, WHEAT STARCH, ENZYMES, MALTODEXTRIN).



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NUTRITION INFORMATION:

Serving Size:	1/8 Pizza (149g)	-
Serving Size (grams):	149	-
Serving Size (weight oz):	5.25	-
Eaches/Case:	9	-
Inner Packs/Case:	3	-
Servings/Case:	72	-
Calories:	370	-
Calories From Fat:	100	-
Calories From Saturated Fat:	45	-
Total Fat:	11	17%
Saturated Fat:	5	25%
Trans Fat:	0	-
Cholesterol:	20	7%
Sodium:	550	23%
Potassium:	410	12%
Total Carbohydrate:	54	18%
Total Dietary Fiber:	2	8%
Sugars:	6	-
Protein:	15	-
Vitamin A:	-	-
Vitamin C:	-	-
Calcium:	-	-
Iron:	-	-
Whole Grain:	0	0%

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

NUTRITION INFORMATION:

Serving Size:	1/9 Pizza (132g)	-
Serving Size (grams):	132	-
Serving Size (weight oz):	4.65	-
Eaches/Case:	9	-
Inner Packs/Case:	3	-
Servings/Case:	81	-
Calories:	330	-
Calories From Fat:	90	-
Calories From Saturated Fat:	45	-
Total Fat:	10	15%
Saturated Fat:	5	25%
Trans Fat:	0	-
Cholesterol:	15	5%
Sodium:	490	20%
Potassium:	360	10%
Total Carbohydrate:	48	16%
Total Dietary Fiber:	2	8%
Sugars:	6	-
Protein:	13	-
Vitamin A:	-	-
Vitamin C:	-	-
Calcium:	-	-
Iron:	-	-
Whole Grain:	0	0%

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



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