

**PRODUCT DESCRIPTION:**

Premium quality ingredients including our signature sauce made with vine ripened tomatoes topped with a four cheese blend of 100% whole milk mozzarella, cheddar, provolone, and Parmesan. Individually wrapped.

- Premium quality ingredients.
- Dough is pre-proofed, par-baked, and fully topped.
- Par-baked crust enables consistent quality every time.
- Minimal labor and training required.
- Individually wrapped for your convenience.



**MENU APPLICATIONS:**

- Bake as is or add ingredients to create your own pizza.
- Bake in convection, impinger, or quick cook oven.
- Makes a great addition to your kids' menus.
- Daypart Versatility-Makes it an ideal option for almost any venue!

**PREP INSTRUCTIONS:**

FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Do not eat pizza without cooking. Remove pizza from overwrap. Pizza is done when cheese is melted & crust bottom is brown. Refrigerate or discard any unused portion. Frozen pizzas may be refrigerated up to 5 days. IMPINGEMENT OVEN: 1. Preheat oven to 400°F. 2. Place pizza directly on the belt. FROM FROZEN STATE (0-5°F)- bake for 7 ½ to 8 min or until cheese is melted and brown. FROM REFRIGERATED STATE (40-45°F)- bake for 5 to 5 ½ min or until cheese is melted and brown. 3. Let pizza cool for 2 minutes before serving. CONVECTION OVEN: 1. Preheat oven to 350°F. Fan speed: Low for frozen, High for refrigerated. 2. Place 4 pizzas on sheet pans. Place sheet pans on the middle rack. Note: Bake time may need to be adjusted for additional pizzas. FROM FROZEN STATE (0-5°F) - bake for 12 to 15 min or until cheese is melted and brown. FROM REFRIGERATED STATE (40-45°F) - bake for 7 to 9 min or until cheese is melted and brown. 3. Let pizza cool for 2 minutes before serving. NOTE: Due to oven variances, baking times and temperatures may require adjustments.

**INGREDIENTS:**

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, LOW MOISTURE WHOLE MILK MOZZARELLA AND PROVOLONE CHEESES (CULTURED PASTEURIZED MILK, SALT, ENZYMES), YELLOW CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]), TOMATO PASTE, PARMESAN CHEESE (CULTURED PART SKIM MILK, SALT, ENZYMES), SALT, CONTAINS 2% OR LESS OF: PALM OIL WITH SOY LECITHIN, SOYBEAN OIL, SEASONING BLEND (MODIFIED FOOD STARCH, SEA SALT, MALTODEXTRIN, SPICE, PAPRIKA, DRIED GARLIC, CITRIC ACID, DRIED ONION, SODIUM BENZOATE AND POTASSIUM SORBATE [PRESERVATIVES]), SUGAR, NON FAT DRY MILK, YEAST.

| Cooking Method   | Temp   | Time              | Instructions              |
|------------------|--------|-------------------|---------------------------|
| Impingement Oven | 400 °F | 7 1/2 - 8 MINUTES | Prepare from frozen state |
| Impingement Oven | 400 °F | 5 - 5 1/2 MINUTES | Prepare from thawed state |
| Convection Oven  | 350 °F | 12 - 15 MINUTES   | Prepare from frozen state |
| Convection Oven  | 350 °F | 7 - 9 MINUTES     | Prepare from thawed state |

**SHIPPING INFO / SHELF LIFE:**

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|                            |                  |
|----------------------------|------------------|
| <b>GTIN (Case):</b>        | 10072180686098   |
| <b>Gross Weight:</b>       | 14.07            |
| <b>Net Weight:</b>         | 11.805           |
| <b>Each Weight:</b>        | 7.87             |
| <b>Cube:</b>               | 1.31             |
| <b>Dimensions (LxWxH):</b> | 23 x 15.13 x 6.5 |
| <b>Cases/Pallet:</b>       | 55               |
| <b>Tie:</b>                | 5                |
| <b>High:</b>               | 11               |
| <b>SHELF LIFE:</b>         | 300              |

**ALLERGENS:**

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



*Karen Wilder*

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 Sr Director, Scientific & Regulatory Affairs

**NUTRITION INFORMATION:**

|                                     |                |     |
|-------------------------------------|----------------|-----|
| <b>Serving Size:</b>                | 1 Pizza (223g) | -   |
| <b>Serving Size (grams):</b>        | 223            | -   |
| <b>Serving Size (weight oz):</b>    | 7.87           | -   |
| <b>Eaches/Case:</b>                 | 24             | -   |
| <b>Inner Packs/Case:</b>            | 24             | -   |
| <b>Servings/Case:</b>               | 24             | -   |
| <b>Calories:</b>                    | 580            | -   |
| <b>Calories From Fat:</b>           | 220            | -   |
| <b>Calories From Saturated Fat:</b> | 120            | -   |
| <b>Total Fat:</b>                   | 24             | 31% |
| <b>Saturated Fat:</b>               | 13             | 63% |
| <b>Trans Fat:</b>                   | 0              | -   |
| <b>Cholesterol:</b>                 | 55             | 18% |
| <b>Sodium:</b>                      | 1070           | 47% |
| <b>Potassium:</b>                   | 500            | 10% |
| <b>Total Carbohydrate:</b>          | 65             | 23% |
| <b>Total Dietary Fiber:</b>         | 4              | 13% |
| <b>Sugars:</b>                      | 5              | -   |
| <b>Protein:</b>                     | 26             | -   |
| <b>Vitamin A:</b>                   | -              | -   |
| <b>Vitamin C:</b>                   | -              | -   |
| <b>Calcium:</b>                     | 480            | 35% |
| <b>Iron:</b>                        | 4.6            | 25% |
| <b>Whole Grain:</b>                 | -              | -   |

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

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