

PRODUCT DESCRIPTION:

Whether our 6" French Bread is served as an entree or as a complement to other entrees, it's a great menu alternative and sure to be a hit.

- Half-loaf shape and crisp crust for an authentic Italian experience.
- Personal size saves time & minimizes waste.
- 100% real mozzarella cheese.
- The taste kids love; the consistency you know and trust.

MENU APPLICATIONS:

- Ideal for grab and go dining applications.
- Cook directly from freezer for less prep time.
- Great for mainline and a la carte menus.
- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

095353 -Tony's 5.50 oz. French Bread Pizza with Cheese provides 2.0 oz. equivalent meat alternate, 2 oz. equivalent grains and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-12).

HARD BID SPECIFICATIONS:

TONY'S® French Bread 6" WG Cheese Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 310 calories with no more than 17 fat grams. Must contain a minimum of -1 grams of fiber and less than 600 of sodium. Case pack of 60 per case.

CN Label required. Acceptable Brand: TONY'S® 72671

PREP INSTRUCTIONS:

FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. ROTATE PANS ONE HALF TURN HALFWAY THROUGH BAKE. CONVECTION OVEN: 350°F, LOW FAN for 23 - 25 MINUTES CONVENTIONAL OVEN: 400°F for 24 - 26 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	23-25 MINUTES	Cook before serving
Conventional Oven	400 °F	24-26 MINUTES	Cook before serving

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:	
GTIN (Case):	10072180726718
Gross Weight:	22.75
Net Weight:	20.625
Each Weight:	5.50
Cube:	1.33
Dimensions (LxWxH):	19.13 x 14.13 x 8.5
Cases/Pallet:	70
Tie:	7
High:	10
SHELF LIFE:	300

ALLERGENS:

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



INGREDIENTS:

FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], VITAL WHEAT GLUTEN, SOYBEAN OIL, CONTAINS 2% OR LESS OF SUGAR, DOUGH CONDITIONER [WHEAT FLOUR, ASCORBIC ACID, ENZYMES], YEAST, SEA SALT, SALT, SOY LECITHIN, NON FAT DRY MILK), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SAUCE (WATER, TOMATO PASTE [31% NTSS], SEASONING [MODIFIED FOOD STARCH, SUGAR, DEXTROSE, SEA SALT, CONTAINS 2% OR LESS OF DRIED ONION, SPICE, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, DRIED GARLIC, CITRIC ACID]).



Karen Wilder

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 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza	-
Serving Size (grams):	156	-
Serving Size (weight oz):	5.5	-
Eaches/Case:	60	-
Inner Packs/Case:	1	-
Servings/Case:	60	-
Calories:	340	-
Calories From Fat:	140	-
Calories From Saturated Fat:	70	-
Total Fat:	15	19%
Saturated Fat:	8	40%
Trans Fat:	0	-
Cholesterol:	45	16%
Sodium:	500	22%
Potassium:	410	8%
Total Carbohydrate:	35	13%
Total Dietary Fiber:	0	0%
Sugars:	6	-
Protein:	18	-
Vitamin A:	-	10%
Vitamin C:	-	15%
Calcium:	420	30%
Iron:	2.1	10%
Whole Grain:	17	51%

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

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