

CHEESE WEDGE PIZZA

CODE NUMBER 78909

| Nutritional Analysis | |
|---|-----------|
| Serving Size: 4.70 oz(s) | |
| Case Pack: 80 | |
| Amount per Serving | |
| Calories 310 Calories from Fat 100 | |
| % Daily Value * | |
| Total Fat: | 11 g(s) |
| Saturated Fat: | 4.5 g(s) |
| Trans Fat: | 0 g(s) |
| Cholesterol: | 25 mg(s) |
| Sodium: | 590 mg(s) |
| Total Carbohydrate: | 36 g(s) |
| Dietary Fiber: | 4 g(s) |
| Sugars: | 13 g(s) |
| Protein: | 18 g(s) |
| Vitamin A: | 8% |
| Vitamin C: 0 | 0% |
| Calcium: 300 mg(s) | 30% |
| Iron: | 15% |
| * Percent Daily Values are based on 2,000 calorie diet. | |

INGREDIENTS

Ingredients: Crust: Water, white whole wheat flour; enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), defatted soy flour, yeast, contains 2 percent or less of: soy protein isolate, sugar, glucono delta lactone, DATEM, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, calcium lactate), salt, natural and artificial flavor (with maltodextrin, modified corn starch, water, potassium chloride, salt, glycerol, malic acid), cornstarch, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate); Toppings: Low moisture part-skim mozzarella cheese (cultured pasteurized part-skim milk, salt, enzymes); Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, sugar, Contains 2 percent or less of: Dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder. Allergens: Contains wheat, soy and milk.

PREPARATION INSTRUCTIONS

Cooking Guidelines: Cook before Eating. Place 16 frozen pizzas in 18"x26"x1/2" parchment lined sheet pans. Convection Oven - Low fan 350 degrees for 13 to 16 minutes. Conventional Oven - 400 degrees for 17 to 20 minutes. Note: Cook until internal temperature of pizza reaches 160 degrees. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn to prevent cheese from burning. Refrigerate or discard any unused portion.

CHILD NUTRITION

This 4.70 oz(s) serving provides 2 oz(s) equivalent meat/meat alternate, 2¼ servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 072634