Product Code: 20595

16” FULLY TOPPED CHEESE PIZZA, 8 CT

An artisan style crust, topped with cheese and sauce, making the perfect fully topped pizza.





CASE GTIN

00049800205956

SPECIFICATIONS & STORAGE

GTIN:	**00049800205956**
Case Count:	**8**
Master Pack:	**CASE**
Net Case Weight:	**17.92 LB**
Gross Case Weight:	**19.72 LB**
Case Cube:	**1.527**
Pallet Pattern:	**6 Ti x 9 Hi (54 Cases/Pallet)**
Serving Size:	**1/8 pizza (127g)**
Shelf Life from Manufacture:	**240 DAYS**
Storage Method:	**Keep Frozen**
Shelf Life Refrigerated, Prepared:	**5 DAYS**
Shelf Life Ambient, Prepared:	**0 DAYS**
Shelf Life Refrigerated, Thawed:	**N/A**
Shelf Life Ambient, Thawed:	**N/A**
Master Unit Size:	**35.84 OZ**
Case Dimensions:	**17.12 IN L x 17.12 IN W x 9.0 IN H**

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: CRUST (ENRICHED UNBLEACHED WHEAT FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, BREAD CRUMBS [WHEAT FLOUR, SUGAR, YEAST, SALT], SOYBEAN OIL, YEAST, SUGAR, SALT), PIZZA SAUCE (WATER, TOMATO PASTE, TOMATO PUREE, SALT, SUGAR, GARLIC POWDER, SPICES, CITRIC ACID, EXTRACTIVE OF SPICE), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYME).

ALLERGENS

CONTAINS: MILK, WHEAT

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

COOKING INSTRUCTIONS: FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F (74°C) COOKING FROM REFRIGERATED (35-42°F) (2-5 °C): Convection Oven: Preheat to 375°F (190°C). Place pizza on sheet pan and parchment paper. · One Pizza – Cook pizza for 9-10 minutes. Rotate pan halfway through bake cycle. · 3 to 5 Pizzas – For best results, space pizzas in oven using every other rack location. Cook pizzas for 10-11 minutes. Rotate pans halfway through bake cycle. Impingement Oven: Preheat to 400°F (204°C). Cook for 5 minutes. COOKING FROM FROZEN (0-10°F) ((-18) - (-12)°C): Convection Oven: Preheat to 375°F (190°C). Place pizza on sheet pan and parchment paper. · One Pizza – Cook pizza for 12-13 minutes. Rotate pan halfway through bake cycle. · 3 to 5 Pizzas – For best results, space pizzas in oven using every other rack location. Cook pizzas for 13-14 minutes. Rotate pans halfway through bake cycle.

Nutrition Facts

8 Servings Per Container

Serving Size 1/8 pizza (127g)

Amount Per Serving

Calories **290**

	% Daily Value*
Total Fat 9g	**12%**
Saturated Fat 3.5g	**17%**
Trans Fat 0g	
Cholesterol 15mg	**4%**
Sodium 610mg	**27%**
Total Carbohydrate 39g	**14%**
Dietary Fiber 1g	**5%**
Total Sugars 4g	
Includes 2g Added Sugars	**4%**
Protein 13g	**25%**
Vitamin D 0mcg	0%
Calcium 190mg	15%
Iron 2.4mg	15%
Potassium 170mg	4%
Thiamin	25%
Riboflavin	15%
Folate	15%

* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Nutrition Facts

Calories	**227.216**
Protein	**9.686 G**
Carbohydrates	**30.813 G**
Sugars	**3.71 G**
Added Sugars	**1.608 G**
Sugar Alcohol	**0 G**
Water	**50.667 G**
Fat	**7.278 G**
Saturates	**2.77 G**
Trans Fat	**0.237 G**
Cholesterol	**12.478 MG**
Fiber	**1.179 G**
Minerals	
Ash	**1.556 G**
Calcium	**142.994 MG**
Iron	**1.782 MG**
Sodium	**495.721 MG**
Thiamin	**0.259 MG**
Riboflavin	**0.16 MG**
Niacin	**1.988 MG**
Potassium	**123.905 MG**
Vitamin D	**0.077 MCG**
Folic Acid	**51.43 MCG**

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